



TENUTA
SCRAFANA



BENINTENDE

Chianti Superiore DOCG

2018



GRAPE VARIETIES

Sangiovese.

VINIFICATION/MATURATION

Hand-picked grapes are vinified separately in cement and stainless-steel tanks at a controlled temperature of 25 °C (77 °F). Maceration lasts an average of 20 days, during which daily pumping and délestages are carried out aimed at greater extraction.

At the end of malolactic fermentation, it follows aging in cement tanks for 18 months.

TASTING NOTES/SENSORY ANALYSIS

Red wine with a beautiful bright garnet color, slightly intense.

The bouquet offers elegant and intense floral scents of broom and violet, fruity plum and small red berries.

The taste is slender and exuberant, dry, with tannins beautifully present on a refined, classy body, perfect balance between freshness and softness, it closes with a long fine persistence on unexpected spicy notes.

ALCOHOL CONTENT

13,5 % vol.

PAIRINGS

Tuscan cured meats, veal with tuna sauce, pappardelle with wild boar ragout, spit-roasted chicken, roast young goat with aromatic herbs, lamb in fricassee with artichokes.

SERVING TEMPERATURE

14 – 16 °C (58 – 61 °F)

GOBLET TYPE

Goblet with medium-large cup.