

SER FILIPPO



We dedicate this wine to Filippo Brunelleschi, a true Tuscan genius, architect of the dome of the Cathedral of Santa Maria in Fiore in Florence.

Classification
CHIANTI D.O.C.G.
Made with organic grapes

Year of planting
2002 - 2003

Grape variety
80% Sangiovese,
20% Canaiolo and Malvasia Nera

Grape yield per hectare
60qL/ha

Exposure
South / South West

Training system
spurred cordon

Vinification

The grapes are harvested by hand and then sorted. Alcoholic fermentation is carried out by native yeasts at a controlled temperature, during which pumping over and delestage allow a correct extraction. The duration of fermentation varies depending on the grapes and the year. Spontaneous malolactic fermentation after racking and soft pressing of the pomace. The wine rests in stainless steel tanks until spring and is periodically stirred on its fine sediment.

Ageing in bottle
minimum 3 months

Drinkability
between 3-5 years

Organoleptic examination

bright and clear ruby red colour. Scent of small red fruits such as cherry and raspberry, pleasant freshness and good acidity. The tannins are not astringent, making it an excellent everyday wine.

Suggested serving temperature 14-16° C
Format 750 ml
Alcohol content 13%VOL

Food pairings

with traditional Tuscan cold cuts and fresh or medium matured cheeses, vegetarian first courses or with white sauce.

Certifications

Organic, Biodynamic from 2020, Demeter certification
ViNnatur members.

