



## SANFIRENZE

### CHIANTI SUPERIORE DOCG

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Sanfirenze is a Chianti Superiore made from grapes of a vineyard of about two hectares lining the south side of the estate, with intentionally limited yields in order to achieve higher quality. Organic and biodynamic viticulture.

**Grape variety:** Sangiovese.

**Extension of the vineyard:** 1.5 ha.

**Vine training system:** Guyot and “cordone speronato”.

**Average density per hectare:** 4000.

**Average age of vines:** 35/45 years.

**Average production per hectare:** 40.0 hl.

**Harvest:** 100% manual.

**Vinification:** de-stemming, maceration and spontaneous fermentation of about 20 days in stainless steel and concrete. The wine is then aged in neutral barriques for 6-8 months and bottled without any filtration.

**Average annual production:** 6,000 bottles.

