

# Fattoria di Petrognano

## 'Meme' Chianti

The historic estate of Fattoria di Petrognano produces lovely Chianti along with other varietals just north of the Classico region in Montelupo Fiorentino. Organic practices are carried out in both the vineyard and cellar under the watchful eye of proprietor Emanuelle Pellegrini, allowing for the best natural expressions of the grapes to shine through. Petrognano's classic Chianti 'Meme' is the flagship wine of the estate, a wine strongly linked to its territory and to family. 'Meme' is dedicated to Emanuele's grandfather who purchased the estate in 1962 and began reworking and reviving the land. Continuing where his grandfather left off, he improved all areas of the vineyards and cellar and converted all methods to organic practices. Aside from the classic Chianti, Emanuele also crafts a Riserva bottling in great vintages as well as a small amount of Trebbiano. He also loves to experiment and bottles small amounts of Trebbiano and Sangiovese fermented in 'Orci'. These unique, historical vessels are made from the region's rich clay. Every bottle of Petrognano, white and red, offers an elegant and beautifully crafted expression of one of the most celebrated wines and regions in the world.



**Winery Location:** Montelupo Fiorentino, Chianti, Italy

**Name of Wine:** Meme is the childhood name for Emanuele's grandfather (also named Emmanuele)

**Grape(s):** 90% Sangiovese, 10% Canaiolo

**Designation:** Chianti DOCG

**Vineyard Sources:** Selection of vineyard sites in Montelupo Fiorentino

**Vineyard Size:** 19 hectares, 250m above sea level

**Age of Vines:** Oldest vines up to 25 years

**Soil:** Sand and red clay

**Skin Maceration Time:** none

**Fermentation & Aging:**

Temperature controlled fermentation for 7-9 days in stainless followed by 6 months in a combination of concrete and stainless steel before bottling

**Annual Production:** 13,000 bottles

**Additional Technical Information:**

Sulfites (ppm) - 60

Filtration agents? Paper filters utilized Stabilization?

STABIVIN® SP Arabic gum

Yeast utilized - Wild yeast

**Organic/Biodynamic?** Organic certification