

Fattoria di Petrognano

'Meme' Chianti Riserva

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 Emanuele)

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

Designation: Chianti Riserva DOCG

Vineyard Sources: Selection of vineyard sites in Montelupo Fiorentino

Vineyard Size: 4 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 8-10 days in stainless followed by 24 months in neutral 30HL French barrels

Annual Production: 10,500 bottles

Additional Technical Information:

Sulfites (ppm) - 64

Filtration agents? Paper filters utilized

Stabilization? STABIVIN® SP Arabic gum

Yeast utilized - Wild yeast

Organic/Biodynamic? Organic certification