CASTELLO DI
MELETO
1256

CASTELLO DI MELETO

CHIANTI CLASSICO DOCG

GRAPE VARIETALS:
95% Sangiovese, 5% Merlot

YEAR OF PLANTING:
Between 1970 and 2000

VINEYARDS:
Casi, Meleto, Poggiarso, Moci and San Piero

VINIFICATION:
The grapes are harvested by hand. The must obtained after the pressing and destemming is introduced in steel tanks at a controlled temperature of 22/24°C where the alcoholic fermentation takes place for 10-15 days. This is followed by a possible maceration on the skins according to the vintage.

YIELD PER HECTARE:
5/6.5 tons

VINES PER HECTARE:
5.000

TRAINING METHOD:
Spurred cordon and guyot

AGING:
50% Vetrified concrete tanks 50% - Barrel 50hL. French Wood: Barriques, Tonneaux and 50hL barrels.

TASTING NOTES:
Intense ruby red, it has strong notes of violet and cherry with hints of sweet spices.
On the palate is velvety with round tannins, it has a fresh and persistent finish.
Good structure and excellent harmony.

CASTELLO DI
MELETO
1256

NEOCLASSICAL
CHIANTI CLASSICO