CASTELLO DI MELETO
1256

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VIGNA POGGIARSO CHIANTI CLASSICO GRAN SELECTION DOCG

GRAPE VARIETAL:
100% Sangiovese

YIELD PER HECTARE:
5 tons

YEAR OF PLANTING:
2002

VINES PER HECTARE:
5.000

VINEYARD:
Poggiarso

TRAINING METHOD:
Guyot

VINIFICATION:
The grape clusters, carefully selected in the vineyard and harvested by hand, are destemmed and crushed. The resulting must is then sent to ferment at a controlled temperature. Once alcoholic fermentation is complete, the wine remains in contact with the skins for about 15-20 days. This is followed by racking into concrete tanks to encourage settling, where malolactic fermentation will then begin.

AGING:
27 months in 50hL barrels

TASTING NOTES:
Bright purple-red with with glares tending to garent red with the aging. Appealing aromas of small red fruits, berries and blackcurrants. Full-bodied with a vibrant freshness, ripe fruit, and direct but not aggressive tannins. direct but not aggressive. Long and tasty finish.

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