

CASTELLO DI  
**MELETO**  
— 1 2 3 6 —

CASTELLO DI MELETO

**VIN SANTO  
DEL CHIANTI CLASSICO**



**VARIETALS:**  
90% Trebbiano. 5% Sangiovese  
5% Malvasia



**YIELD PER HECTARE:**  
80 ql/ha Trebbiano, 60 ql/ha Sangiovese and  
40 ql/ha Malvasia



**YEAR OF PLANTING:**  
Between 1972 and 1974



**VINES PER HECTARE:**  
5.000



**VINEYARDS:**  
Meleto, San Piero



**NURSING SYSTEM:**  
Guyot



**VINIFICATION:**  
fermentation and maturation take place  
in sealed acacia and cherry wood barrels  
kept in rooms characterized by a strong  
seasonal temperature range. During  
fermentation, the kegs are only 70% full.



**HARVESTING AND DRYING:**  
Manual harvesting and selection of the bunches  
on the vine. Natural drying in well-ventilated rooms.



**TASTING NOTES:**  
Amber yellow. Typical scents of dried fruit, honey,  
apricot, with notes of vanilla, caramel and spices.  
Full and velvety taste, with great structure and  
roundness. Long persistent finish with a well  
balanced acidity note.



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**NEOCLASSICAL**  
CHIANTI CLASSICO