

CASTELLO DI
MELETO
— 1 2 3 6 —

BORGAIO

CHIANTI CLASSICO DOCG



GRAPE VARIETALS:
90% Sangiovese, 10% Merlot



YIELD PER HECTARE:
6,5 tons



VINEYARD:
Casi



VINES PER HECTARE:
Between 2.800 and 5.000



VINIFICATION:
De-stemming and soft crushing; alcoholic fermentation and maceration for about 15 days with déléstage and pump-overs, at a controlled temperature of max. 28°C



TRAINING METHOD:
Spurred cordon and bush tree



AGING:
Ageing in 54 hl barrels of Slavonian oak for about 12 months



TASTING NOTES:
Deep ruby red color, intense and complex aromas, typical of the grape variety, with notes of cherries, floral and vanilla hints.
Soft and round with well-integrated tannins, pleasantly alcoholic. Good texture and excellent balance.

