



CASTELLO DI
MELETO
— 1 2 3 6 —

BORGAIO

IGT TOSCANA ROSSO



GRAPE VARIETALS:
70% Sangiovese, 30% Merlot



YIELD PER HECTARE:
6 tons



YEAR OF PLANTING:
Between 1974 and 1997



VINES PER HECTARE:
5.000 piante



VINEYARDS:
Meleto and San Piero



TRAINING METHOD:
Spurred cordon and Guyot



VINIFICATION:
Grapes are handpicked and placed in crates in order to reduce breakage; Destemming and light pressing follows. Spontaneous fermentation occurs in stainless steel tanks at a maximum temperature of 22-24°C.



AGING:
Sangiovese ages in concrete. Merlot is aged in barrique of second or third passage for 6 months.



TASTING NOTES:
Deep ruby red, with notes of red berry fruits and hints of violet. Pleasantly fresh and round with soft tannins. Good persistence on the finish taste.



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NEOCLASSICAL
 CHIANTI CLASSICO