

CASTELLO DI  
**MELETO**  
— 1 2 5 6 —

CASTELLO DI MELETO  
**CAMBOI**  
**IGT TOSCANA ROSSO**



**GRAPE VARIETAL:**  
100% Black Malvasia



**YIELD PER HECTARE:**  
4 tons



**YEAR OF PLANTING:**  
1990



**VINES PER HECTARE:**  
5000



**VINEYARD:**  
San Piero



**TRAINING METHOD:**  
Guyot



**VINIFICATION:**  
Manual harvesting of the grapes, with a careful selection of the cluster. Destemming and very soft crushing and start of alcoholic fermentation. Extreme attention during the replacements that are always repeated compared to Sangiovese.



**AGING:**  
18 months in 25hL barrels.



**TASTING NOTES:**  
Good ripe fruit and notes of aromatic herbs. It opens presenting balsamic notes and juniper berries. Good spice, extremely soft with a fresh finish.





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**NEOCLASSICAL**  
CHIANTI CLASSICO