CASTELLO DI MELETO
1256

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CHIANTI CLASSICO GRAN SELEZIONE DOCG

GRAPE VARIETAL:
Sangiovese 100%

YIELD PER HECTARE:
5,5 tons

YEAR OF PLANTING:
Between 2000 and 2003

VINES PER HECTARE:
5000

VINEYARDS:
Casi, San Pietro and Poggiarso

TRAINING METHOD:
Guyot

VINIFICATION:
Extreme attention in the vineyard for the selection of the bunches and plant structure and leaves management.
The harvest is only manual, grapes are stored in boxes of 10-12 kilograms.
The selection takes place in two phases: the first directly in the vineyard, the second on the sorting table in the cellar right before destemming.
The grapes are destemmed, pressed and cooled. The must is cooled after alcoholic fermentation begins.
The duration of the post-fermentation maceration and alcolic fermentation depends on the vintage, respecting the DOCG rules.

AGING:
Aging takes place in large casks 50 hl and 30 hl.
The maturation period of 27 months.
Minimum aging 6 months in bottle

TASTING NOTES:
Intense red color. The nose is powerful and rich, with spicy and sweet notes, ripe red fruit and lavender aromas. In the mouth it is structured, supported by lively but velvety tannins, great persistence and balance.

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