



CASTELLO DI
MELETO
— 1 2 5 6 —

CASTELLO DI MELETO ORGANIC MEAD



Fermented drink based on ivy and lavender honey, coming from 2 different honey extractions based on the seasonality of the blooms.



Honey is initially diluted with water to 75%, to make it more fluid and less concentrated, so the yeasts can start the fermentation that takes place in third passage French oak tonneaux, reaching an alcohol content of 11.5%. After a careful filtration, the mixture is further sweetened by adding fresh honey before the final bottling.





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NEOCLASSICAL
CHIANTI CLASSICO