

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

CASTELLO DI MELETO  
**SPUMANTE BRUT ROSÈ  
METODO CLASSICO**



**GRAPE VARIETAL:**  
Sangiovese 100%



**YIELD PER HECTARE:**  
5 tons



**YEAR OF PLANTING:**  
Between 2000 e il 2010



**VINES PER HECTARE:**  
5000 piante



**VINEYARDS:**  
San Pietro and Poggiarso



**TRAINING METHOD:**  
Guyot



**VINIFICATION:**  
The grapes are harvested at the end of August, they are cooled and a soft pressing is carried out immediately; the first fermentation takes place after 2/3 days of decanting, and ferments at a maximum temperature of 15°C. The rosé wine is re-fermented in the bottle where it remains in contact with selected yeasts for at least 3 years, after which the bottle undergoes disgorgement with the addition of liqueur d'expedition and is ready for consumption.



**TASTING NOTES:**  
Pale pink with dense and persistent perlage, very complex and characterized with hints of bread crust and yeast. On the palate it remains fresh, characteristic of the Sangiovese grape.





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**NEOCLASSICAL**  
CHIANTI CLASSICO