

CASTELLO DI
MELETO
— 1 2 3 6 —

BORGAIO

**COLTO ALLE BOLLE
SPUMANTE BRUT ROSÈ**



GRAPE VARIETALS:
50% Sangiovese, 50% Pinot nero



YIELD PER HECTARE:
4.5 tons



YEAR OF PLANTING:
Between 1998 and 2003



VINES PER HECTARE:
5000 piante



VINEYARDS:
Poggiarso, S.Piero, Meleto



TRAINING METHOD:
Spurred Cordon and Guyot



VINIFICATION:
The grapes are crushed gently, the must in the absence of prolonged contact with the skins has a light pink color. It is chilled at a temperature close to 0°C for 3/4 days in order to clarify the must.
Following is the decanting of the clear part and the beginning of the fermentation that takes place at a temperature of 11°C. At the end of the alcoholic fermentation the wine is re-fermented in autoclave using the martinotti method and is kept for 4 months on the yeasts.



TASTING NOTES:
In the glass presents a brilliant pink color, with a lively and persistent perlage.
The nose has floral notes of rose and jasmine followed by notes of thyme and herbs, good minerality. In the mouth it is soft, but very fresh and savory.





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NEOCLASSICAL
CHIANTI CLASSICO