



CASTELLO DI
MELETO
— 1 2 5 6 —

CASTELLO DI MELETO

VIGNA CASI
CHIANTI CLASSICO
GRAN SELEZIONE DOCG



GRAPE VARIETAL:
100% Sangiovese



YIELD PER HECTARE:
4,5 tons



YEAR OF PLANTING:
Between 1998 and 2000



VINES PER HECTARE:
5000



VINEYARD:
Casi



TRAINING METHOD:
Guyot



VINIFICATION:
The grapes, selected in the vineyard and harvested by hand, are destemmed and crushed, so that the must obtained, is ferments at controlled temperature. After the alcoholic fermentation, the wine remains in contact with the grape skins for a period of 15-20 days, followed by racking into cement tanks where the malolactic fermentation will begin.



AGING:
27 months in 50hL, 30hL barrels and tonneaux.



TASTING NOTES:
Peppery notes and oriental spices, ripe red fruit. Flavor round and strong, supported by thick but not aggressive tannins. Very long and intense final taste.

CASTELLO DI
MELETO
— 1 2 5 6 —

CHIANTI CLASSICO
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
GRAN SELEZIONE

PRODOTTO IN ITALIA



CASTELLO DI
MELETO
— 1 2 5 6 —

NEOCLASSICAL
CHIANTI CLASSICO