

CASTELLO DI
MELETO
— 1 2 5 6 —

CASTELLO DI MELETO
VIGNA POGGIARSO
CHIANTI CLASSICO
GRAN SELEZIONE DOCG



GRAPE VARIETAL:
100% Sangiovese



YIELD PER HECTARE:
5 tons



YEAR OF PLANTING:
2002



VINES PER HECTARE:
5.000



VINEYARD:
Poggiarso



TRAINING METHOD:
Guyot



VINIFICATION:
It is the combination of the term hill, which composes many toponyms of the Chianti territory because of its mountainous nature and "arso" because of its exposure to the south and its aridity due to the extremely rocky soil. References to exposure are very common in the Chianti toponyms.



AGING:
27 months in 50hL barrels



TASTING NOTES:
Bright purple-red with with glares tending to garent red with the aging. Appealing aromas of small red fruits, berries and blackcurrants. Full-bodied with a vibrant freshness, ripe fruit, and direct but not aggressive tannins. direct but not aggressive. Long and tasty finish.





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NEOCLASSICAL
CHIANTI CLASSICO