

CASTELLO DI MELETO

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Chianti Classico Riserva Docg 2017

Varietal: 95% Sangiovese 5% Merlot

Vineyard: Casi, Meleto, Poggiarso, Moci e San Piero.

Year vineyard planted: 1999

Vines per ha: 5000/5500

Yield per ha: 6 tons

Training method: argilla, alberese e galestro

Training method: guyot e cordone speronato

Vinification: The bunches, selected in the vineyard and harvested by hand, are destemmed and lightly pressed, the must thus obtained carries out the fermentation spontaneously in steel tanks. The fermentation continues for 12/15 days at a temperature of 22/24° with a post-fermentation maceration of 7/15 days, batonnage is carried out before the aging in wood.

Aging: aging lasts 21/24 months and is carried out half in 30 hL Slavonian oak barrels and the other half in 50 hL French oak barrels.

Tasting notes: ripe fruit, aromatic herbs and spicy and peppery notes.

Round, complex and persistent. Soft tannins.

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