

## CASTELLO DI MELETO

### Castello di Meleto Chianti Classico 2017

**\$23.40**

\* Suggested retail price

CASTELLO DI  
**MELETO**  
1256

	Product code	14506660
	Licensee price	\$20.31
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	Italy
	Regulated designation	Denominazione di origine controllata e garantita (DOCG)
	Region	Tuscany
	Appellation	Chianti Classico
	Varietal(s)	Sangiovese 100 %
	Colour	Red
	Closure type	Cork
	À boire	Ageing up to 7 years

#### ABOUT THIS WINERY

Castello di Meleto has been welcoming those arriving to Gaiole in Chianti since 1256. A perfect fusion between the past and future, the castle is a superb expression of authentic Tuscany. Castello di Meleto produces prestigious wines, excellent interpretations of the terroir, as well as extra virgin olive oil and raises the heritage pig breed, Cinta Senese.

#### TASTING NOTES

Bright purple, with the tendency to develop garnet hues with the aging. Attractive aromas of violet, cherries and berries matched with pleasant spicy notes, round and velvety, very elegant, sustained by thick but non-aggressive tannins. Long and intense finish. It is the perfect match for grilled white meats, hearty pastas and aged cheeses. Serve around 18° C

#### PRODUCT NOTES

Plants per Ha: 3.500/5.000 vines

Altitude: from 380 to 570 m ASL

Soil composition: Alberese frame and Tuscan galestro. Very clayey, rich of iron and quartz.

Vineyard: Single Parcels within Casi, S. Piero, Moci, Meleto and Poggiarso

Vines per Hectare: 3.500/5.000

#### PRODUCTION NOTES

Grapes are harvested by hand after selection in the vineyard. Stems are removed and grapes are soft pressed. The must obtained undergoes spontaneous alcoholic fermentation in 53 Hl wooden casks. Once the fermentation is complete, the wine remains in contact with the skins for 20-25 days before it is introduced into cement vats for malolactic fermentation. The wine ages 15 months in oak barrels.

