



Castello di Meleto, Chianti Classico DOCG, Tuscany, Italy, 2022

PRODUCER PROFILE

Castello di Meleto has been welcoming those arriving in Gaiole in Chianti since 1256, to what has now become one of the most significant wine estates in the region.

Thanks to its strategic position between Florence and Siena it became a coveted prize between the two republics, yet it is with its most recent incarnation under the guidance of Michele Contartese and his team of winemakers and viticulturists, that new life, vigour and unparalleled attention to detail has been brought to this imposing property. Today they produce authentic expressions of the Chianti Classico area, elegant and structured, with a freshness and minerality from their low yielding, largely organic vineyards. The land of Castello di Meleto extends 1,600 hectares, of which 160 are dedicated to viticulture. In recent years greater understanding of the soils has led to the identification of five separate plots: Meleto, San Piero, Casi, Paggiarso and Moci.



VITICULTURE

Sangiovese vines are grown on the regions famous Alberese stone, along with sedimentary Arenaria closer to the stream, clay and the brittle Galestro, which crumbles to release precious minerals into the soil. Vines are spur cordon and guyot trained

WINEMAKING

Harvested by hand, destemmed and gently crushed before a spontaneous alcoholic fermentation in steel at controlled temperatures of 22/24°C for a period of 10 to 15 days after which there is a period of maceration on the skins. The malolactic fermentation that follows takes place in cement tanks. The wine then ages in 50 hl barrels of Slavonian oak.

TASTING NOTE

A certified organic and authentic Chianti Classico, with abundant notes of sour cherry with floral notes. The palate is full and bright, with cherries, integrated, supple tannins and an appealing freshness through to the finish.

FOOD MATCHING

Perfect with traditional Tuscan dishes such as ribollita and papa al Pomodoro, and also pairs well with grilled meat.

Product code: 5066

TECHNICAL DETAILS

Varieties:

Sangiovese 95%
Merlot 5%

Features:

Vegetarian
Vegan
Organic
Lightweight bottle

ABV: 13%

Closure: Technical cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 15 Months

Type: 5000 litre Slavonian Oak

% wine oaked: 50

% new oak: None

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