



Castello di Meleto, Chianti Classico Gran Selezione DOCG, Tuscany, Italy, 2019

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

Very strict operations in the vineyards and exceptional care is taken with shoot thinning, canopy management and pruning. Grapes are harvested by hand after selection in the vineyard and placed in 10kg crates. The selection of the grapes takes place in two different steps: the first one takes place directly in the vineyard, while the other one takes place on the sorting table in the cellar before destemming.

Winemaking

Grapes are chilled upon arrival into the cellar and de-stemmed before fermentation. The ageing takes place in tonneaux of 1st and 2nd use and mostly large 50hl barrels. The maturation period varies from 27 to 30 months. At least 6 months in bottle.

Tasting Note

Sublime aromas of black cherries, with a touch of sweet spice, vanilla, patisserie and the warmth of woody herbs. Tannins are fine grained, savoury and offer an easy framework on which to hang the deep fruit. Substantial, complex and satisfying ... offering everything you'd want from Gran Selezione.

Food Matching

Perfect to accompany meat dishes, but also with soft or seasoned medium-intensity cheeses.

Product code: 5072

Technical Details

Varieties:

Sangiovese 100%



ABV: 14%

Closure: Synthetic cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 27 Months

Type: French oak tonneau and barrels

% wine oaked: 100

% new oak: None

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