



Castello di Meleto, Chianti Classico Riserva DOCG, Tuscany, Italy, 2020

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

From the Casi, Meleto, Poggiarso, San Pietro vineyards, where the soils are mostly comprised of 'alberese' and Tuscan 'galestro'. Very clayey, rich of iron and quartz. Vines are trained spurred cordon, guyot and bush vines.

Winemaking

Grapes are harvested by hand after vigorous 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 20 months in 54 hl Slavonian oak barrels and concrete vats.

Tasting Note

Intense ruby red colour with a nose of ripe fruit, aromatic herbs with a touch of sweet spices and freshly ground black pepper. On the palate wine shows round body, soft tannins, balanced by complex and persistent finish.

Food Matching

Perfect to accompany pasta dishes with meat or game ragu, or ideal with mature cheeses such as Pecorino.

Product code: 5071

Technical Details

Varieties:

Sangiovese 95%
Merlot 5%



ABV: 13.5%

Closure: Synthetic cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 20 Months

Type: Slavonian Oak barrels

% wine oaked: 100

% new oak: None

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