



Castello di Meleto, Parabuo, IGT Toscana Rosso, 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

Located in the sub-zone of Casi, situated between two hills, in a magical gorge where the sun seldom filters through, runs a torrent of water, untouched by drought or man's interference: this is the 'borro of Parabuo'. An impervious place where nature rules. The soil, rich in marl, favours osmosis between the air and the soil, allowing the Merlot grapes to ripen perfectly with the balance suited to long ageing.

Winemaking

Merlot grapes are manual harvested into boxes with careful selection of the bunches. Destemming, a very soft crushing and the start of alcoholic fermentation, follows, with extreme care taken during pumping over, which is always light and gradual. After racking, there follows a period in cement vats and subsequent ageing in new and second passage barriques for 24 months.

Tasting Note

This highly regarded 'super Tuscan' IGT offers up incredible initial aromas of dense blackcurrant, morello cherry, vanilla, butter and cream, which gradually give way to spices and grilled notes. Its richness and power are testament to a wine in perfect balance, with a freshness that awakens the palate and leads on to the next sip.

Product code: 5067

Food Matching

Delicious with red meat such as the region's famous Chianini beef, or with roast poultry, and medium mature cheese.

Technical Details

Varieties:

Merlot 100%



ABV: 14.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 24 Months

Type: 225l French Barrique

% wine oaked: 100

% new oak: 100

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