



Castello di Meleto, Vigna Casi, 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

The soils in the Casi vineyard are predominantly the dark slate galestro rock, with some sedimentary sandstone 'Macigno di arenaria' located near the streams. Trained using the Guyot method.

Winemaking

Grapes are harvested by hand, destemmed and crushed. The must is fermented at a controlled temperature. After alcoholic fermentation, the wine remains in contact with the skins for a period of 15-20 days, followed by racking into cement vats to aid the decantation, where malolactic fermentation then begins. The wine rests for 27 months in 50hl French oak casks before bottling.

Tasting Note

Alluring aromas of violets, cherry and berries, combined with pleasing oriental spice from the black slated 'galestro' vineyard of Casi. Tannins are round and velvety, with richness, power and all-round bigger structure for those who like their Gran Selezione to pack more of a punch. Persistent and intense through to the seamless finish.

Food Matching

Perfect with a first course of ragu or wild game, and excellent paired with aged cheeses such as pecorino.

Awards



Product code: 5073

Technical Details

Varieties:

Sangiovese 100%

ABV: 14%

Closure: Natural cork

Colour: Red

Style: Still wine

Oak Ageing

Time: 27 Months

Type: 5000 litre French

Oak



Case Size: 6 x 75cl

% wine oaked: 100

% new oak: None

[Order online](#) or email orders@alliancewine.com