

Castello di Meleto, Vigna Poggiarso, Gran Selezione, Chianti Classico 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 of Poggiarso are comprised of white 'alberese' as well as 'galestro' stone and clay. Alberese is hard and resistant to weathering (often damaging machinery and very hard to work with!), whilst galestro crumbles with exposure to weather, releasing precious minerals into the soil, important for the development of complex, mineral and unique wines.

Winemaking

Grapes are hand-harvested, then destemmed and crushed, with the must obtained fermented at a controlled temperature. After the alcoholic fermentation, the wine remains in contact with the skins for about 15-20 days, followed by racking in cement tanks to facilitate decantation, where malolactic fermentation will then begin. The wine then ages for 27 months in 50hl French oak casks.

Tasting Note

An elegant expression of Sangiovese coming from the single vineyard of Poggiarso. A far more supple Gran Selezione, perfumed and ethereal with direct but harmonious tannins, lifted aromatic intensity of red fruit and violets, a bright fine acidity, and uncompromising purity wine that gives voice to the rocky, white Alberese soils and hilltop locations (perched at 560 meters above sea level).

Food Matching

Thanks to its marked freshness, this is perfect to accompany meat dishes, or in combination with soft or seasoned medium intensity cheese.



Product code: 5069

Technical Details

Varieties:

Sangiovese 100%



ABV: 14%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 27 Months

Type: French Oak Casks

% wine oaked: 100

% new oak: None

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