

### Tenuta Castiglioni Castiglioni Chianti 2014



Formati 0,75 l, 0,375 l



# Castiglioni Chianti 2014

Chianti DOCG

Thanks to its outstanding local climate, Chianti Castiglioni mirrors perfectly the qualities of its local growing area. Smoothtextured and eminently fruity, it displays a fine clean-edged structure.

## Climatic trend

Despite an atypically very rainy summer, thanks to the dedication and knowledge of our agronomists, the grapes at harvest were healthy, mature and full of aromas and anthocyanins. The two defining periods were the first phase of optimal fruit set and a long autumn with sunny, warm days and cool nights that enriched the aromas of this vintage.

### Technical notes

Origin: The Chianti area Exposure: Various Soil typology: Clay, medium texture Plant density: Between 2,800 vines per hectare and 5,500 Breeding: Spur pruned cordon Wine Variety: Sangiovese, Merlot Alcohol content: 13% Maceration Time: 11 days Malolactic Fermentation: Immediately following alcoholic fermentation Maturation: Stainless steel - 6 months with microxygenation

## Tasting notes

Castiglioni Chianti 2014 appears deep red, clear, with violet hues. On the nose intense fruity notes of strawberry and raspberry prevail, which blend harmoniously with hints of rose and sweet almond candy. The taste is balanced, vinous. The finish is persistent, with a remarkable taste-olfactory correspondence.

Wine pairing: Full-flavoured dishes such as meat-sauced pappardelle, and roast chicken as well, sautéed beef with vegetables, and medium-aged cheeses.

#### Awards

Wine Spectator: 88 Points Mundus Vini: Gold