

Tenuta Castiglioni Castiglioni Chianti 2014



Castiglioni Chianti 2014

Chianti DOCG

Thanks to its outstanding local climate, Chianti Castiglioni mirrors perfectly the qualities of its local growing area. Smooth-textured 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 microoxygenation

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