FRESCOBALDI
TOSCANA

Tenuta Castiglioni
Castiglioni Chianti 2014



Formati

0,75 l, 0,375 l

FRESCOBALDI
TOSCANA

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 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