FRESCOBALDI
TOSCANA

Tenuta Castiglioni
Castiglioni Chianti 2015



Formati

0,75 l, 0,375 l

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Castiglioni Chianti 2015

Chianti DOCG

Thanks to the favourable soil and climate, Chianti Castiglioni reflects its lands' characteristics as a soft, pleasantly fruity wine noted for its strong and well defined personality.

Climatic trend

2015 will be remembered for the excellent health and perfect ripening of the fruits, two wonderful results in an already particularly auspicious vintage. Thanks to the warm spring afternoons and the plentiful water reserves stored during the winter, the grapevines began to bud on the third day of April. The scarce rainfall in May and June allowed the young buds to grow in a dry environment, thus avoiding the risk of phytosanitary complications. Hot days in August and September accompanied the ripening and gradual concentration of sugars and polyphenolic compounds within the grapes.

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 2015 presents itself as a deep ruby red with scarlet hues. Notes of cherry, strawberry and raspberry are all present in the nose alongside floral scents of rose and violet. In the mouth the wine is warm and soft, possessing a good acidity and excellent balance. The decidedly fruity finish is harmonious and persistent.

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