FRESCOBALDI
TOSCANA

Tenuta Castiglioni
Castiglioni Chianti 2016



Formati

0,375 l, 0,75 l, Magnum (1,5 l)

FRESCOBALDI
TOSCANA

Castiglioni Chianti 2016

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

Following a particularly dry and mild winter, the 2016 growing season began a week earlier than the previous year. Spring began with a cool and wet climate that encouraged the accumulation of the water reserves necessary for the plants' development.Temperatures began increasing in June when the vineyards flower, opening the way for a hot and dry season that lasted until the harvest - except for a few isolated showers in August that brought some much needed respite to the plants.The harvest season was particularly favourable for the extended period of time without rainfall, but especially for the exceptional temperature variation between night and day, which is ideal for the accumulation of polyphenols within the grapes.

Technical notes

Origin: The Chianti area
Exposure: Various
Soil typology: Clayey
Plant density: Between 2800 vines per hectare and 5500
Breeding: Cordon trained and spur-pruned
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 2016 is the deep ruby red with scarlet hues typical of younger wines. The nose is intensely fruity, with notes of cherry, wild strawberry and blackberry alongside mediterranean floral and herbal scents. In the mouth the wine is sprightly but gives way to a pleasant softness and intense fruity aromas before closing with a persistent but delicate and clean finish

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

Awards

Mundus Vini: Silver Medal
Wine Spectator: 89 Points
Wine Enthusiast: 88 Points