

  
**FRESCOBALDI**  
TOSCANA

# Tenuta Castiglioni Castiglioni Chianti 2020



Formati

37.5 cl - 75 cl - 1.5 L (Magnum)

# Castiglioni Chianti 2020

Chianti DOCG

Thanks to the favourable soil and climate, Chianti Castiglioni reflects the characteristics of an area that represents and presents itself as a soft, pleasantly fruity wine noted for its strong and well-defined personality.

## Climatic trend

Following a mild winter, the vines sprouted in early April, just a few days earlier than expected. Overall, April was clear and reasonably cool, contributing to a moderate growth under dry conditions. Flowering occurred around the last week in May, a period in which the climate was always mild and slightly windy; this resulted in an excellent fruit set. From April to August, there were some quite heavy rainfalls, with a slight peak in June; during the months of vegetative expression, the water supplies were always in proportion to demand (neither drought nor excessive rainfall). Veraison took place from the last week in August onwards, and was followed by a gradual ripening in September. The Sangiovese and Merlot were harvested from mid-September onwards. There were magnificent concentrations of fruit and with excellent aromatic intensity.

## Technical notes

**Wine Variety:** Sangiovese and a small amount of Merlot

**Alcohol content:** 13%

**Maturation:** 6 months in steel and a period of time in the bottle

## Tasting notes

Chianti Castiglioni 2020 is a wine with a stunning ruby red colour and shades of purple. It has a pleasantly fruity bouquet, with notes that bring to mind strawberry, marasca cherry, raspberry and fig; the fruit is accompanied by delightful floral and Mediterranean aromas. The delightful spicy note is also pleasant, with elegant fragrances of pepper and cloves. It offers a delightful vivacity on the palate. The finale is long, clean-cut and delicate, with a remarkable taste-olfactory conformity.

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