FRESCOBALDI
TOSCANA

Tenuta Castiglioni
Castiglioni Chianti 2021



Formati

0.375 l - 0.75 l - 1.5 l (Magnum)

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Castiglioni Chianti 2021

Chianti DOCG

With excellent soil and climate conditions, Chianti Castiglioni reflects the features of the terroir it represents and is a smooth, pleasantly fruity wine with a strong, well-defined character.

Climatic trend

The last few months of 2020 and the first few months of 2021 saw abundant rainfall in Castiglioni, providing the vineyards with an excellent initial supply of water. The first shoots appeared in April, slightly later than the previous year, due to the sharp drop in temperatures during the second half of the month. With the return of warmer weather in May, the vines were able to develop with considerable vigour. Flowering took place between 20 and 25 May, benefiting from a dry and slightly breezy period which led to excellent fruit setting. Early August saw signs of veraison starting in the hottest areas of Tuscany. September brought ideal weather conditions for ripening thanks to significant variations in temperature with sunny days and cool, dry nights. In Castiglioni the grapes were wonderfully healthy thanks to the perfect climatic conditions that month. The perfect health of the grapes, helped by a particularly dry climate, allowed us to lengthen the ripening times and choose the ideal moment for harvesting each individual plot, a fundamental prerequisite for an excellent vintage.

Technical notes

Wine Variety: Sangiovese and small amounts of Merlot
Alcohol content: 13%
Maturation: 6 months in steel vats and a further period in the bottle

Tasting notes

Chianti Castiglioni 2021 is a vibrant ruby red colour. It is a pleasantly fruity wine on the nose, with notes reminiscent of redcurrant, raspberry, morello cherry and wild strawberry. A beautiful floral sensation on the finish is accompanied by spicy hints of clove. Lively and fresh on the palate with pleasant but never overwhelming tannins . The lovely finish is long, crisp and delicate.

Wine pairing: Savoury dishes such as pappardelle with meat sauce, or alternatively roast chicken, steak with vegetables, or semi-mature cheese.