FRESCOBALDI
TOSCANA

Tenuta Castiglioni
Castiglioni Chianti 2022



Formati

0,375 L - 0,75 L - 1,5 L (Magnum)

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Castiglioni Chianti 2022

Chianti DOCG

Thanks to favorable soil and climate conditions, Chianti Castiglioni reflects the characteristics of the territory it represents and is a smooth, pleasantly fruity wine with a strong, well-delineated character.

Climatic trend

In Castiglioni, the climatic trend of this vintage was characterized-at the end of May-by a rather early flowering in the vineyards: in fact, temperatures typical of the summer months were recorded during this period. Not surprisingly, summer 2022 will be remembered as one of the longest in recent years. In the first part of the summer period, the plants saw an acceleration of the shoot growth and fruit set phase of the inflorescences, thus providing excellent homogeneity in the vineyards. In July, however, the vines adapted to the outdoor environment, slowing their initial momentum to protect themselves from the summer heat. The providential rain in mid-August finally resulted in healthy and balanced grapes.

Technical notes

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

Tasting notes

Chianti Castiglioni 2022 shows a beautiful vibrant ruby red color to the eye. On olfactory analysis it is pleasantly fruity, with notes of ripe small berries, including red currant, raspberry, sour cherry and wild strawberry. The burst of fruit is followed by floral scents and spicy hints of clove. In the mouth it is fresh and soft with a pleasant tannic texture, well present but never excessive. The finish, long and clean, is also dominated by its fruit character.

Wine pairing: Savory dishes such as pappardelle with meat sauce, as well as roast chicken, beef strips with vegetables, and medium-aged cheeses.