FRESCOBALDI
TOSCANA

Tenuta Castiglioni
Castiglioni Chianti 2023



Formati

0.375 l - 0.75 l – 1.5 l (Magnum)

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Castiglioni Chianti 2023

Chianti DOCG

Benefiting from favourable soil and climatic conditions, Chianti Castiglioni reflects the characteristics of the terroir it represents and is a soft, pleasantly fruity wine with a strong, well-defined character.

Climatic trend

In Castiglioni, the 2023 vintage kicked off with a promising budding that began in early April. The spring days were cool and rainy and favoured a lush development of the shoots and subsequently the grape clusters. During the summer period, the temperatures became warmer and result in a beautiful veraison and a good concentration of nutrients in the grapes. The absence of rain during the harvest period led to a harvest with healthy, perfectly ripened grapes.

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 2023 has a beautiful, vibrant ruby-red colour. On the nose, it is fruity, with hints of berries, such as cranberry and blackberry, currant and strawberry tree. It also has a pleasant floral note, reminding us of dog rose and violet. A delicate spiciness follows. On the palate, Chianti Castiglioni 2023 is very lively and at the same time soft and elegant. The fruity notes return to the palate giving a rich and satisfying finish. This wine has a distinct but smooth tannic texture.

Wine pairing: Savoury dishes such as pappardelle with meat sauce, but also roast chicken, strips of beef with vegetables and medium-aged cheeses.