

Tenuta Castiglioni Castiglioni Chianti 2024



Formati

0.375 l - 0.75 l - 1.5 l (Magnum)

Castiglioni Chianti 2024

Chianti DOCG

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

Climatic trend

Budding took place in early April, slightly earlier than the historical average for the area. The mild spring temperatures and a good water reserve accumulated in the previous months favoured a regular vegetative start, with harmonious development of the foliage and a uniform distribution of shoots. May was particularly significant for the abundance of rainfall, which contributed to lush growth and the formation of a healthy and efficient foliage system. Flowering occurred between the second and third week of May, with changeable weather, alternating between light rain and dry, breezy days. As summer approached, the climate maintained an ideal configuration for the growth and ripening of the grapes. September and October also continued to show stable weather, with well-distributed rainfall and moderate temperatures that accompanied the final stages of ripening. This allowed the grapes to ripen without excessive heat, ensuring the expression of the terroir and aromatic purity of the fruit.

Technical notes

Wine Variety: Sangiovese and small amounts of Merlot

Alcohol content: 12.5%

Maturation: 6 months in steel vats and a further period in the bottle

Tasting notes

Chianti Castiglioni 2024 has a beautiful, vibrant ruby-red colour. The nose is intensely fruity with hints reminiscent of cherry, black raspberry and blackcurrant. The nose continues with hints that recall floral impressions. On the palate, it is characterised by a lively freshness and a lovely softness. 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 veal with vegetables and medium-matured cheeses.