FRESCOBALDI
TOSCANA

Tenuta Castiglioni
Castiglioni Chianti 2025

Formati

0.375 L - 0.75 L – 1.5 L (Magnum)

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Castiglioni Chianti 2025

Chianti DOCG

Thanks to the 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-defined character.

Climatic trend

In Castiglioni, in the Montespertoli area, the 2025 growing season was characterized by generally balanced weather conditions, with the first part of the year seeing particularly heavy rainfall. The abundant rains between winter and spring ensured excellent soil moisture reserves, promoting regular budbreak between late March and early April. The mild temperatures in April and May supported harmonious vegetative growth and good uniformity in the shoots. Flowering, which occurred in the second half of May, took place under generally favorable conditions, ensuring uniform fruit set. The summer was drier, especially in June, with a gradual reduction in vegetative vigor and a steady onset of veraison between late July and early August. Rain in July and the return of well-distributed rainfall between September and October accompanied the ripening process without extremes, preserving the health and integrity of the fruit. The harvest took place under favorable weather conditions, yielding healthy grapes with a good balance of ripeness, freshness, and aromatic concentration—a faithful expression of the Castiglioni terroir.

Technical notes

Wine Variety: Sangiovese and small amounts of Merlot
Alcohol content: 12.5%
Maturation: 6 months in stainless steel and a period of aging in the bottle

Tasting notes

In Castiglioni, in the Montespertoli area, the 2025 growing season was characterized by generally balanced weather conditions, with the first part of the year seeing particularly heavy rainfall. The abundant rains between winter and spring ensured excellent soil moisture reserves, promoting regular budbreak between late March and early April. The mild temperatures in April and May supported harmonious vegetative growth and good uniformity in the shoots. Flowering, which occurred in the second half of May, took place under generally favorable conditions, ensuring uniform fruit set. The summer was drier, especially in June, with a gradual reduction in vegetative vigor and a steady onset of veraison between late July and early August. Rain in July and the return of well-distributed rainfall between September and October accompanied the ripening process without extremes, preserving the health and integrity of the fruit. The harvest took place under favorable weather conditions, yielding healthy grapes with a good balance of ripeness, freshness, and aromatic concentration—a faithful expression of the Castiglioni terroir.

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