



CONTE DI CASTIGNANO

CHIANTI DOCG 2022

Name and appellation:

Chianti DOCG - Conte di Castignano

Grape varieties:

95% Sangiovese, 5% Colorino.

Geographical origin: our vineyards are located on the hills of Empoli, Certaldo, and Montespertoli, at an altitude between 150 and 350 MASL. The soils, clayey with a presence of limestone, are ideal for expressing the elegance of Sangiovese.

Training system: part spurred cordon, part Guyot.

Planted: between 5 and 7 years ago.

Density: 5.000 vines per hectare.

Yield: 1.5 / 2 kg per vine.

Harvest: part mechanic, part by hand.

Vinification: the destemmed grapes are crushed with light breaking of the berries. The must is chilled at 8°- 10° C for 1 or 2 days in steel tanks, then fermentation starts; maceration lasts 10 to 15 days maximum.

Refinement: 6 months in stainless steel.

Tasting notes: clean, alluring aromas of red berries. Floral notes with hints of spice. On the palate, it is enveloping, with well-integrated tannins, and displays a fresh beautifully textured finish.

Suggested pairings: excellent with appetizers, such as traditional Tuscan cured meats and crostini, pasta dishes with meat ragout, and grilled meat.



Aging capacity:
10 years.



Serving temperature:
16°C in summer, 18°C in winter.



Red



750 ml



13%