





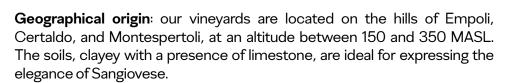




Chianti DOCG - Conte di Castignano



95% Sangiovese, 5% Colorino.



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.



