



CONTE DI CASTIGNANO

## CHIANTI CLASSICO DOCG 2023

### Name and appellation:

Chianti Classico DOCG - Conte di Castignano

### Grape varieties:

90% Sangiovese, 10% Canaiolo, Colorino, and Malvasia Nera.

**Geographical origin:** the vineyards lie in the heart of the Tuscan hills, a few kilometers north of Siena, and cover 7 hectares. The soils are mainly clayey with a presence of limestone.

**Training system:** spurred cordon.

**Planted:** between 1995 and 2005.

**Density:** 6.000 vines per hectare.

**Yield:** 1.3 kg per vine.

**Harvest:** manual, with scrupulous selection of the clusters.

**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:** the refining process, in stainless steel, lasts 10 months. Once bottled, the wine ages for another 3 months.

**Tasting notes:** boasting a vibrant ruby-red color, it is an authentic, well-balanced, and elegant wine. The nose displays floral notes with hints of cherry and sweet spice. The palate is structured, supported by lively yet velvety tannins, with a fresh and persistent finish.

**Suggested pairings:** best suited for meat courses, mushroom risotto, red meat cooked with spices, roasts, and medium-aged cheese.



**Aging capacity:**  
over 10 years



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



Red



750 ml



13,5%