



CONTE DI CASTIGNANO

CHIANTI DOCG RISERVA 2022

Name and appellation:

Chianti DOCG Riserva - 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: young vineyards, 10 to 15 years old.

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: part in stainless steel, part in 20Hl barrels for 24 months.

Tasting notes: deep purple-red color. Fascinating nose, with notes of dark cherry and hints of spices such as vanilla and cinnamon; with aging, it releases distinct balsamic notes. Firm and gentle on the palate, with well-balanced tannins.

Suggested pairings: best suited for pasta dishes with meat ragout, stewed game, and grilled meat. Aged 10 years or more it turns into an excellent meditation wine.



Aging capacity:
over 10 years



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



Red



750 ml



13%