



Dal 1256

Meleto Chianti Classico DOCG



Varietal: *Sangiovese and other red varieties.*

Vineyard: *Located in all the areas of the property.*

Year vineyard planted: *Between 1970 and 2000*

Vines per Hectar: *3.500/5.000*

Yield per Hectar: *5/6.5 tons*

Training method: *Spurred cordon, guyot and alberello*

Vinification: *Grapes are harvested by hand as well as by machine. Stalks are removed and the grapes soft pressed: the must obtained is introduced into stainless steel tanks at a controlled temperature of 25/28°C where, the spontaneous alcoholic fermentation (without adding exogenous yeast) and the consequent maceration on the skins take place during a variable period of 15 to 20 days. The malolactic fermentation takes place in cement vats.*

Maturing and Ageing: *The wine spends 12 months in Slavonian oak barrels of 54 hl.*

Tasting notes: *Deep ruby red, marked notes of cherry, typical of the grape, with hints of floral and vanilla. Velvety, enveloping palate with rounded tannins. Good structure with an excellent balance and long full finish.*