



*Dal 1256*  
**CASTELLO DI MELETO**  
*Chianti Classico*  
*Gran Selezione DOCG*  
**2010**



**Varietal:** *Sangiovese 85%, Cabernet Sauvignon 15%*

**Vineyard:** *Parcels within Casi, S. Piero e Meleto vineyards*

**Year vineyard planted:** *between 2000 and 2003*

**Vines per hectare:** *5000*

**Yield per hectare:** *4.5 tons*

**Training method:** *Spurred cordon*

**Vinification:** *Exceptional care in regards to thinning shoots, foliage canopy management and pruning. The harvest is done exclusively by hand with 10-kilogram bins. As soon as the grapes reach the cellar, they are refrigerated at a temperature of 8/10° C for at least 24 hours: this allows extending of the pre-fermentation maceration period for extraction purposes. After the fermentation in oak barrels, a long maceration period follows.*

**Aging:** *Aging occurs in second year French barriques for Cabernet Sauvignon, while we use second and third year barriques for the Sangiovese. The aging period varies from 14 to 18 months depending on the varietal and characteristics of the vintage.*

**Bottle aging:** *1 year*

**Tasting notes:** *Intense ruby red. Powerful and rich with spicy and balsamic notes followed by red berry fruit aromas. Fine, elegant tannins delight the palate announcing a pleasant and long aftertaste.*