



CASTIGLIONI CHIANTI 2018

Denomination Chianti DOCG

Description Favourable soil and climate mean that Chianti Castiglioni is a perfect reflection of the characteristics of the land – a soft and pleasantly fruity wine noted for its well-defined personality.

Vintage Report Winter 2018 on the Castiglioni Estate saw substantial rainfall, with some snow at the beginning of March, which guaranteed abundant water reserves for the summer period. During the spring season there was an alternation of warm, sunny and cool, damp days. The plants reacted with a consistent and luxurious development of shoots and beautiful flowering. With the arrival of the summer, rainfall decreased during the warm and sunny months of July and August. In September, the almost complete absence of rain and the presence of a significant northerly wind enabled the grapes to ripen in a particularly dry climate, leading to considerable levels of concentration.

TECHNICAL INFORMATION

Variety Sangiovese and small quantities of Merlot

Alcohol by volume 13%

Maturation method Stainless steel

Length of maturation 6 months in vats and 1 month in the bottle

Bottle formats 75 cl - 37.5 cl

Tasting Notes Chianti Castiglioni 2018 features a beautiful ruby-red colour with elegant purple hues. Delightful fruity notes immediately emerge on the nose: cherry, blackcurrant and raspberry. Floral and fragrant notes such as violet make an appearance later on.

On the palate, Chianti Castiglioni is lively, soft and enveloping. The finish is long and persistent, with the aftertaste confirming the fruity aromas previously detected on the nose.

Serving suggestions Full-flavoured dishes such as pappardelle pasta in a meat sauce, as well as roast chicken, sautéed beef with vegetables, and medium-aged cheeses.