



CASTIGLIONI 2009

DENOMINATION: Chianti DOCG

GENERAL INFORMATION: Thanks to its outstanding local climate, Chianti Castiglioni mirrors perfectly the qualities of its local growing area. Smooth-textured and eminently fruity, it displays a fine clean-edged structure.

VINTAGE REPORT The balance sheet is strikingly positive, particularly regarding the outstanding quality level of the fruit harvested. Spring 2009, as was the case in previous years, brought endless rainstorms, which severely tested the vineyard staff as they labored to balance vine growth and control pests, but the rain at the same time built up groundwater reserves. June and July, however, brought light levels of rain, which reversed the slowdown in vine growth and brought forward the ripening stage. The vines were thus able to perform at their best, and the grapes ripened slightly early compared to the previous years. September's cool nights and warm, sunny days ensured that this demanding grape variety ripened perfectly and yielded wines of remarkable quality. Favourable growing conditions made it possible to bring into the cellars optimally-ripened grapes with good acid levels and complex aromatics.



TERROIR AND ENVIRONMENTAL CONDITIONS

ESTATE AND VINEYARD LOCATION: The Chianti area where Castiglioni estate is situated

EXPOSURE: Various

SOIL TYPE: Clay, medium texture

Between 2,800 vines per hectare and 5,500

TRAINING SYSTEM: Spur pruned cordon



TECHNICAL INFORMATION

VARIETY: 90% Sangiovese, 10% Merlot

HARVEST PERIOD: Merlot: September, Sangiovese: October

VINEYARD PRACTICES: Both manual and mechanic

FERMENTATION VATS: Stainless steel

FERMENTATION TEMPERATURE: 25°C (77° Fahrenheit)

LENGTH OF FERMENTATION: 10 days

LENGTH OF MACERATION ON THE SKINS: 10 days

MALOLACTIC FERMENTATION: Immediately following alcoholic fermentation

MATURATION METHOD: Stainless steel

LENGTH OF MATURATION: 6 months with microoxygenation and 1 month in bottles

BOTTLE FORMATS: 0,75 lt.



TASTING NOTES

An intense, purple-rimmed ruby-red introduces Castiglioni Chianti 2009. The nose brims with emphatic notes of wild red fruit, such as blackberry, redcurrant, raspberry, and strawberry. The mouth boasts a warm velvety mouthfeel, with fine-grained tannins already well integrated into the structure. A bright, lively acidity contributes to the wine's impressive overall balance. Emphatic fruit returns on a long-lived, harmonious conclusion.

SERVING SUGGESTIONS Full-flavoured dishes such as meat-sauced pappardelle, and roast chicken as well, sautéed beef with vegetables, and medium-aged cheeses.