



CASTIGLIONI 2010

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 2010 harvest concluded on October 20. Spring 2010 was marked by frequent rainstorms, which made life difficult for the viticulturalists with regard to vineyard operations and anti-fungal efforts, but the rain also had the benefit of building up groundwater reserves. The summer months experienced a rather even alternation of decent rains and sunny days. September brought ideal conditions, with cool nights and warm, sunny days right through to the end of the harvest. The upshot was that the vines performed splendidly, and the fruit arrived in the cellar with optimal ripeness levels.



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

The color is a purple red with violet reflections. On the nose, cherry is prevalent followed by strawberry and raspberry with floral sensations of rose and classic sugared almond. The palate is soft, warm, vinous, pleasantly balanced. The finish is persistent, with round notes that return to cherry in the aftertaste.

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