



# Castiglioni

**Vintage** 2005    **Appellation** Chianti DOCG    **Main Varietis** 85% Sangiovese, 15% Merlot

## TASTING NOTES

**Color** Chianti Castiglioni 2005 greets the eye with a forward, purple-flecked ruby red.

**Aromas** The nose opens to clean aromas of black cherry over nuances of dried plum and spicy, sage-like herbs.

**Taste** The palate is remarkable for its balance, showing abundant but well-integrated tannins, a tasty acidity, and a finish in harmony with all its components.

## SUGGESTED USE

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

## TERROIR AND ENVIRONMENTAL CONDITIONS

**Estate and vineyards' location** The Chianti area where Castiglioni estate is situated

**Exposure** Various

**Soil type** Clay, medium texture

**Planting density** Between 2,800 vines per hectare and 5,500

**Pruning system** Spur pruned cordon

## VINTAGE REPORT

**Vintage report** The 2005 harvest began September 1 and ended on a very positive note, showing high quality in the grapes brought in to the wineries. Sunny days and light breezes in late September allowed the fruit to gain targeted concentration levels and overall excellent condition. After a fluctuating growing season that required attentive vineyard supervision, particularly in certain areas, this year's was a fine harvest indeed. The superb quality of the grapes on Frescobaldi's various estates was a reward for careful the work and good management decisions throughout the season. In vineyards characterised by deep, well-drained soils, special attention was given to the vines with a generous leaf pulling process and as a result, the grapes are in very good condition.

## WINE MAKING AND AGEING

**Harvest date** Merlot: September, Sangiovese: October

**Harvesting** Both manual and mechanic

**Pressing** Soft

**Fermentation vats** Stainless steel

**Fermentation temperature** 25°C

**Lenght of fermentation** 10 days

**Maceration** 10 days

**Malolactic fermentation** Immediately following alcoholic fermentation

**Ageing** Stainless steel

**Lenght of ageing** 6 months with microoxygenation

## AWARDS

### Other vintages:

**Wine Spectator (USA)** 11-08-2001    **Wine Spectator - Best Buy - 85 points** "A rich, grapey wine, medium-bodied, with a smooth berry palate and a clean finish, this delicious young Chianti can still be had at a price that's going out of style. 33,000 cases made. -- J.S. "

**Gambero Rosso (Italia)** 11-08-2001    **Gambero Rosso (Italia) - Oscar del Bere Bene (Best Buys) 2002**

**Wine Enthusiast (USA)** 11-13-2001    **Wine Enthusiast (USA) - Best Buy - 89 punti**

**Almanacco del Bere Bene** 2006 (GamberoRosso) 11-09-2005    **Castiglioni Chianti 2004 - Oscar Qualità Prezzo from Gambero Rosso**