



*Castello della Paneretta*

## Chianti Classico DOCG Castello della Paneretta

### The Producer:

Chianti Classico is undoubtedly one of the great names of Italian wine. The Sangiovese grape is one of the world's finest varieties offering richness, depth and complexity. This estate is on the western edge of the Chianti Classico region in the Elsa valley in Monsanto. The wine is made in the classic style and has, justifiably, won many awards. The estate was rescued by new owners in the 1990s from a moribund condition it had fallen into and is now a significant producer. One of the distinguishing features of the estate is the quantity of flourishing old vines, which give its wines an added richness and depth.

### The Wine:

Grape(s):	85% Sangiovese, 10% Canaiolo, 5% Colorino
Area:	Between the villages of Barberino and Castellina, Chianti Classico
Vine density:	5,000 per ha
Training System:	Cordone Speronato
Yield:	Between 40 - 50 hl/ha.
Production:	60,000 bottles
Harvest:	Late September, early October
Vinification:	Fermented for about 18 days in temperature controlled stainless steel vats and followed by malolactic fermentation.
Ageing:	Aged for 12 months in large French oak barrels of 30-50hl.

### Tasting Notes:

- Almost totally Sangiovese grapes and characterised by a firm ripeness and depth of flavour with a touch of cherries on the finish.
- The award-winning Castello della Paneretta, after many quiet years, is now beginning to show that it is one of the best Chianti Classico estates around. Its high percentage of old vines is now making wines of great structure and length. Almost totally Sangiovese grapes and characterised by a firm ripeness and depth of flavour with a touch of cherries on the finish.

Code:	1440
ABV:	14%
Pack:	6x75cl
Vegan:	No
Vegetarian:	Yes
Closure:	Cork
Awards:	2016 - 94, 2019 91 Decanter, DWWA 2023 91PTS

