PANEBIANCO WINES

PANEBIANCO SELECTION

FLORENCE

TUSCANY

SIENA

CHIANTI CLASSICO

CASTELLO DI MELETO

Chianti Classico Riserva

DOCG Toscana

A distinguished Chianti Classico Riserva from Castello di Meleto, expressing the richness, elegance and complexity of one of Tuscany's most historic estates, with a perfect balance of tradition and terroir.



VINEYARD / AREA
Gaiole in Chianti, Chianti Classico Toscana

SOIL
Galestro and alberese limestone

ALTITUDE
350 – 500 m a.s.l.

FARMING
Sustainable farming practices

HARVEST
Manual harvest

VINIFICATION
Fermentation in stainless steel with temperature control, followed by extended maceration on the skins.

MATURATION
Aged 24 months in large Slavonian oak casks and French oak barrels, followed by additional bottle aging before release.

TASTING PROFILE

COLOR
Intense ruby red with garnet reflections

AROMAS / FLAVORS
Ripe red cherries, blackberry, violet, tobacco, spice and subtle earthy mineral notes

PALATE
Elegant and structured, with fine tannins, lively acidity and a long, persistent finish

SERVING TEMPERATURE
16 – 18 °C

AVAILABLE SIZE
750 ml

FOOD PAIRING
Tuscan cuisine, grilled and roasted meats, wild game, mushroom dishes, aged cheeses.

CASTELLO DI MELETO 1256

ABOUT CASTELLO DI MELETO
With a history dating back to 1256, Castello di Meleto is one of the most historic estates in Chianti Classico. The estate combines centuries of tradition with a deep respect for the land, producing wines of authenticity, elegance and a true sense of place.

WHY PANEBIANCO SELECTED THIS WINE
A classic Chianti Classico Riserva that exemplifies the heritage and quality of Castello di Meleto, offering depth, structure and elegance with a true expression of its historic terroir.

WEBSITE
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