PANEBIANCO WINES

PANEBIANCO SELECTION



CASTELLO DI MELETO

Chianti Classico

DOCG

A classic expression of Chianti Classico from Castello di Meleto, combining tradition, elegance and a true sense of place from one of Tuscany's historic estates.



VINEYARD / AREA
Castello di Meleto, Gaiole in Chianti, Chianti Classico, Toscana

SOIL
Galestro (schist) and limestone

ALTITUDE
300 – 500 m a.s.l.

FARMING
Sustainable farming practices

HARVEST
Manual harvest

VINIFICATION

Fermentation in stainless steel with temperature control, followed by maceration on the skins for 15–20 days.

MATURATION

Aged 12–14 months in a combination of large Slavonian oak casks and French oak barrels, followed by bottle aging.

TASTING PROFILE

COLOR
Brilliant ruby red with garnet hints

AROMAS / FLAVORS
Red cherries, wild berries, violet, tobacco, earthy notes and a touch of spice

PALATE
Balanced and elegant, with vibrant acidity, silky tannins and a long, persistent finish

SERVING TEMPERATURE
16 – 18 °C

AVAILABLE SIZE
750 ml

FOOD PAIRING

Classic Tuscan cuisine, grilled meats, roasted poultry, game, mushroom dishes, pasta with rich sauces and aged cheeses.

ABOUT CASTELLO DI MELETO

Castello di Meleto is one of the most historic estates in Chianti Classico, with a winemaking tradition dating back to 1256. The estate is dedicated to producing wines that express the character, elegance and authenticity of this renowned territory.

WHY PANEBIANCO SELECTED THIS WINE

A benchmark Chianti Classico that embodies tradition and terroir, offering purity of fruit, balance and timeless Tuscan character.

WEBSITE
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