PANEBIANCO WINES

PANEBIANCO SELECTION



CASTELLO DI MELETO

Poggiarso

Chianti Classico Gran Selezione DOCG

A distinguished Chianti Classico Gran Selezione from Castello di Meleto, Poggiarso expresses the depth, elegance and complexity of one of Tuscany's most historic estates.



VINEYARD / AREA
Gaiole in Chianti, Chianti Classico Toscana

SOIL
Galestro and limestone-rich clay soils

ALTITUDE
300 – 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, followed by additional bottle aging before release.

TASTING PROFILE

COLOR
Intense ruby red with garnet reflections

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

PALATE
Elegant and structured, with refined tannins, vibrant acidity and a long, complex finish

SERVING TEMPERATURE
16 – 18 °C

AVAILABLE SIZE
750 ml

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

CASTELLO DI MELETO 1256

ABOUT CASTELLO DI MELETO
Castello di Meleto, one of the oldest estates in Chianti Classico with origins dating back to 1256, combines centuries of history with a deep commitment to quality and the expression of its unique terroir.

WHY PANEBIANCO SELECTED THIS WINE
Poggiarso is a quintessential Chianti Classico Gran Selezione that showcases the historic character, elegance and depth of Castello di Meleto's exceptional vineyards.

WEBSITE
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