



CASTELLANI

MAESTRI DI VIGNA DAL 1903

Chianti Classico DOCG Riserva

Production area: TUSCANY

Alcohol content: 13% Vol.

Grapes: 100% SANGIOVESE

VINIFICATION AND REFINING

This Chianti Classico is produced from specially selected Sangiovese grapes grown in the vineyards of Chianti Classico appellation, the most ancient Chianti area. Completely mature grapes are crushed right after harvest. When the primary fermentation is complete, the wine is stored in Slavonian oak casks where it performs malolactic fermentation and ages for a minimum period of 24 months. It completes its refinement in bottles for a minimum period of 3 months.

TASTING NOTES

Colour: Deep ruby red colour.

Bouquet: Intense and characteristic bouquet, earthy, with wild red berries and underwood notes.

Flavour: Harmonious, dry, savoury, strong and persistent.

Authoritative opinions:

J. Suckling: "Blueberry cake, blackberry bush, dark chocolate and some treacle tart. Medium to full body, velvety tannins and a juicy finish. So enjoyable and silky."

FOOD PAIRINGS

Ideal with roasts, game meat and duck. *Service Temperature:* 18/20°C.

THE LEGEND OF THE BLACK ROOSTER

This legend dates back to medieval times, when the Republics of Florence and Siena bitterly fought for the political boundaries of the Chianti territory which lay between the two Republics. Being unable to come to a deal, they arranged a contest between two knights: when the rooster sang its first song at dawn, the knights would start to gallop towards each other from the respective cities and the border would be fixed at their meeting point. Therefore, the two cities had to find a reliable rooster, ready to sing at the first light of dawn so their knight could be the first to leave and advance as much as possible. The Florentines chose a farmyard black rooster that was hungry because it had been kept without food. The Sienese on the other hand, opted for a tame white rooster that was well fed for they were convinced that at daybreak this one would sing louder. The day of the race the black rooster, in the grip of hunger, began to sing although dawn was still a while away; he may have been deceived by the light of a candle lit specifically to allow the knight of Florence to leave well before. Indeed, the two knights met in Fonterutoli, only 12 km away from the walls of Siena. So it was that almost all the territory of the Chianti region came under the control of the Florentine Republic and the Black Rooster is the symbol of Chianti Classico.

AWARDS

93 pts: James Suckling – vintage 2015

92 pts: James Suckling – vintage 2012

90 pts: Luca Maroni 2018 – vintage 2012

Gold Medal: Berliner Wein Trophy July 2017 – vintage 2012

90 pts: Wine Enthusiast 2004 – vintage 1997

