

Melini

Casa Fondata Nel 1705

NEOCAMPANA Chianti Classico DOCG

A classic from the Tuscan tradition interpreted in a modern key, rich in personality with a harmonious balance of perfumes and aromas.



The grapes: 90% Sangiovese Grosso, 10% complementary grapes.

The vineyard: the grapes come from areas that are traditionally suitable because of the combination of soil, exposure and climate. The vineyards, with high-density and relatively recent planting, are trained using the Guyot and spurred cordon system on well exposed lands composed of *alberese* and *galestro*, the two typical soils in the Chianti area of Tuscany.

Vinification and aging: the grapes, harvested by hand when perfectly ripe, are vinified on the skins with 15 days of maceration and frequent pumping over. After fermentation at a controlled temperature (25-27°), ageing for one year in French oak barrels endows harmony and smoothness. The wine then rests for several months in the bottle before being despatched for consumption.

The wine: Its colour is a vivid ruby red while the perfume is intense and complex with dominant fruity notes (wild berries, ripe grapes) and with elegant scents of vanilla, irises and violets. The flavour is candid and engaging, smooth but well sustained, with a marked foundation of jam and almonds.

Analytical data: alcohol 13.8%; total acidity 5.20g/l; pH 3.4; sugars 3 g/l; extract 27.5 g/l.

Ideal conservation: 6-8 years in bottles laid on their sides in a cool dark environment.

Food pairings: roast meats, game and cheeses.

Serving temperature: 18-20°C.