

Castelvecchi Madonnino Chianti Classico Gran Selez

THE FACTS

COUNTRY: Italy

REGION: Tuscany

APPELLATION: Chianti Classico

CEPAGE: 100% Sangiovese

WINEMAKING: Different portions vinified at different times. Macerated 40 days.

ALCOHOL BY VOLUME: 14.5%

AGING: 24 months new barriques, 18 old.

ANNUAL PRODUCTION: 7000 bottles

THE STORY

Castelvecchi Chianti was acquired by the Paladin family in pursuit of noteworthy, superior, and inimitable Chianti Classico. The estate dates back 1000 years rooting it in the history of the area and possessing a distinct terroir that can only be found in the hills of Radda. Here too, Paladin aims at sustainability and groundbreaking innovation.

PHILOSOPHY: Castelvecchi's innovation is achieved through extensive research and scientific implementation of a land that is already exceedingly unique. It permits the capture of time found in the soil, telling the winery's story.

Though you cannot physically bottle history, the best wines bring you close. That was the aim of Carlo Paladin when he acquired the estate, and it rings true to this day.

THE ADJECTIVES

OVERALL: Complex yet Composed

AROMAS / FLAVORS: Pepper, Vanilla, Cherry, Star Anise, Tobacco, Blackberry, Wood, Violet

MOUTHFEEL: Deep & Expressive

THE SELLING POINTS

Peak of Winemaking from a Storied Estate

AWARDS: 94pts Luca Maroni, 92pts Wine Enthusiast

SUSTAINABILITY: Green Practicing, Sustainable In Practice

PAIRINGS: Seared Rib Eye with Balsamic Glaze, Short Rib Pappardelle

