

# Castelvecchi Madonnino Chianti Classico Gran Selezione

## THE FACTS

**COUNTRY:** Italy

**REGION:** Tuscany

**APPELLATION:** Chianti Classico

**CEPAGE:** 100% Sangiovese

**WINEMAKING:** Different portions vinified at different times.

Macerated 40 days.

**AGING:** 24 months new barriques, 18 old.

## 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

**SUSTAINABILITY:** Organic In Practice, Natural Fermentation

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

