



## CASTELLO DI CACCHIANO MILLENNIO CHIANTI CLASSICO GRAN SELEZIONE UGA GAIOLE

Classification: Chianti Classico D.O.C.G.

Vintage: 2021

Grape variety: 100% Sangiovese

### CLIMATE

The 2021 growing season in Gaiole in Chianti is regarded as a truly outstanding vintage. Winter began with temperatures within seasonal averages and rainfall that lasted up until the end of March. Budbreak was early and favorable temperatures during the spring months accelerated vine growth and development. April saw cool dry weather that offset the vines' initial head start in the season. Consistent normal temperatures and well-distributed rain showers during the months of May and June led to excellent flowering and ideal fruit set.

Summer ushered in hot and notably dry weather, especially in August, but at the end of the month occasional rainfall revitalized the vineyards creating perfect conditions for the final ripening phase. The most critical months, September and October, presented ideal climatic conditions that ensured optimal maturity: sunny skies, no extreme heat events, gentle breezes together with ideal temperature swings between day and night. The grape harvest took place the second week of October.



## VINIFICATION AND AGING

Millennio was produced from a careful selection of the finest Sangiovese grapes harvested from the estate's best vineyards. Grapes were hand-picked after being carefully sorted in the vineyards, placed in small crates, and brought to the cellar where the berries underwent an additional selection on sorting tables before destemming and crushing. Fermentation took place in small 50 hl stainless-steel vats at a controlled temperature of approximately 30 °C (86 °F) to enhance aro-

matic intensity and preserve the grape variety's characteristic complexity.

Maceration took place over a period of about 15 days performing gentle punch downs and controlled pump overs. Malolactic fermentation was completed in stainless steel vats, then the wine was transferred into oak where it was left to age in small oak barrels for a period of 18 months. Millennio was bottled in March 2024.

**ALCOHOL CONTENT 14.5% by Vol.**

## TASTING NOTES

Millennio is an intense ruby red color. The nose is complex and appealing: elegant notes of violets, blood oranges, and irises blend together with hints of powdered sugar, sweet tobacco and Gianduia. The palate is generous, velvety and harmonious: a wine

that is vertical with excellent structure defined by a pleasant refined tannic texture and outstanding sapidity.

The wine closes with a long finish that echoes floral hints perceived on the nose.

## HISTORICAL DATA

The Castello di Cacchiano, historically owned by Giovanni Ricasoli-Firidolfi, a descendent of the family who made history in the territory and in the appellation. For over a millennium, the castle has been located in a dominant position, overlooking the hillsides of the eponymous area in the province of Siena, right in the heart of Chianti Classico's wine producing region.

The estate extends over an area of 200 hectares (494 acres); 36 hectares (89 acres) are planted with vines in the midst of fields, woodlands, olive groves and vineyards forming an area of incredible natural biodiversity. The vineyards sit on the Monti in Chianti plateau at an altitude of 340-490 meters above sea level (1,115-1,608 feet) with a predominantly southern exposure. Grape varieties grown on the estate include the historic varieties that Bettino Ricasoli, Giovanni's great-grandfather, originally recommended; Sangiovese, Colorino, Malvasia Nera, Bianca and

Canaiolo, but also Merlot.

The soils are composed of silt and clay with marly limestone and calcareous sandstone that give the wines produced here freshness, elegance, an excellent tannic structure and extraordinary complexity and longevity. Castello di Cacchiano is located within the U.G.A. (Additional Geographical Unit) of Gaiole in Chianti: an area well respected for the production of red wines and traditional Vin Santo.

Millennio is produced exclusively with Sangiovese, only in the best vintages and in very limited quantities.

A meticulous selection of grapes sourced from the very best estate vineyards create a wine that expresses the extraordinary character of Sangiovese from the U.G.A. of Gaiole in Chianti. The wine's name pays tribute to Castello di Cacchiano's 1000 years of history.

