



# CASTELLO DI CACCHIANO CHIANTI CLASSICO

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

Vintage: 2022

Grape variety: 95% Sangiovese, 5% Malvasia Nera and Colorino

## CLIMATE

The 2022 growing season in Gaiole in Chianti began with typical winter conditions with cold weather and minimum temperatures dipping even below zero. Dry conditions followed from spring throughout summer. Mild weather during the vines' growth cycle prompted budbreak, flowering and fruit set in line with the estate's seasonal averages. Hot temperatures and drought conditions dominated the months of July

and August, but the trend was interrupted by light rain showers the last week of August that revitalized the vines and allowed the grapes to begin an ideal ripening phase. The month of September throughout the first half of October saw perfect temperatures and excellent temperature swings between day and night, allowing the grapes to reach peak ripeness. The grape harvest took place the third week of September.



## VINIFICATION AND AGING

Sangiovese and Colorino berries were harvested and fermented together while Malvasia Nera was harvested and fermented separately. Grape clusters were hand harvested, destemmed then gently crushed. The must was transferred into stainless steel vats where fermentation took place at a controlled temperature of approximately 27 °C (80 °F) to enhance the grape varieties' aromatic expression and preserve Sangiovese's characteristic notes of red fruit. Macera-

tion on the skins took place over a period of about 10 days and a combination of methods were implemented, delicate délestage and pump overs were used to extract elegant and supple tannins.

Once malolactic fermentation was complete, the wine was blended and transferred into Slavonian oak barrels where it aged for about 10 months. Castello di Cacchiano Chianti Classico 2022 was bottled in July 2024.

**ALCOHOL CONTENT 13,5% by Vol.**

## TASTING NOTES

Castello di Cacchiano Chianti Classico D.O.C.G. is ruby red in color. The nose offers intense aromas of red fruit, primarily cherries, red currants and wild strawberry jam that meet pleasant

hints of medicinal herbs of oregano and rosemary. The palate is captivating sustained by excellent freshness and lively tannins that accompany a long, savory and persistent finish.

## 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 le-

vel (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. Cacchiano Castle 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.

