## FAMIGLIA CASTELLANI

maestri di vigna dal 1903





# Collezione Collesano

The "Collesano Collection" celebrates the Tuscan winemaking tradition and the passion of the Castellani family for Art and Nature. Andrea Collesano's evocative graphics are associated with the most famous Tuscan wines selected and aged in Castellani cellars, wines of great value created to pair with the finest cuisine.

### CHIANTI RISERVA

DOCG

Region Tuscany Alcohol 12.5 %

Grapes Sangiovese and red-grape varieties according to production

protocol

#### VINIFICATION AND REFINEMENT

Traditional vinification method: ripe grapes are harvested from the vineyards in Chianti area and are almost immediately crushed in order to minimize oxidation. The must is then fermented in tanks at a controlled temperature (20-25°C). When the primary fermentation is finished, the wine is stored in contact with the skins for greater extraction of colour and structure. At the end of the fermentation, the wine is stored at a constant temperature, aging for a minimum period of 24 months.

#### WINE DESCRIPTION

Colour: Deep ruby red colour tending to garnet.

Bouquet: Intense, fruity notes of cherries and strawberries.

Taste: Full, smooth and quite tannic, long finish and very winding.

#### **FOOD PAIRINGS**

Ideal with pasta with a meat or tomato sauce, burgers, roast or braised veal, especially with mushrooms.

Service Temperature: 18/20°C.

#### **AWARDS**

90 pts: James Suckling 2023 – vintage 2021

91 pts: James Suckling 2021 – vintage 2019

91 pts: James Suckling 2020 – vintage 2016

91 pts: Luca Maroni 2020 – vintage 2016

Gold Medal: Gilbert&Gaillard 2019 – vintage 2015

Gold Medal: Berliner Wein Trophy July 2018 – vintage 2015

Silver Medal: International Wines and Spirits Competition 2014 - vintage

2010

Silver Medal: Decanter 2014 - vintage 2010

Silver Medal - Best in Class: International Wines and Spirits

Competition 2011 - vintage 2007