

Melini

Casa Fondata Nel 1705

NEOCAMPANA Chianti DOCG

You can recognize its ancient origin at first sight and its modern instinct at the first sip. Contained in a bottle that recalls the plump forms of the straw-covered glass flasks, it is a new wine, produced using an innovative vinification method.

Its marked personality and extraordinary attractiveness make this Chianti an original and engaging way to appreciate one of Tuscany's most traditional and ancient wines.



The grapes: 75% Sangiovese Grosso, 25% complementary grapes.

The vineyard: the grapes come from areas that are traditionally suitable because of the combination of soil, exposure and climate. The vineyards, with high-density and relatively recent planting, are trained using the Guyot and spurred cordon system on well exposed lands composed of *alberese* and *galestro*, the two typical soils in the Chianti area of Tuscany.

Vinification: after careful manual selection, some of the grapes are raisined slightly in the vineyard and then the entire bunches are put into wine that has just been drawn off. A smoother wine is obtained 25-30 days later, with a perfume and fragrant flavour that recall grapes just harvested. The marked personality of this wine, combined with its attractiveness, make it a new and engaging way to appreciate one of the most traditional and ancient wines of Tuscany.

The wine: The colour is an intense ruby red colour while the perfume is fresh with dominant notes of fruit and elegant floral scents. The flavour is full, pleasant and harmonious, smooth and fruity.

Analytical data: alcohol 13.00%; total acidity 5.20 g/l; pH 3.49; sugars 3.5 g/l; extract 28.0 g/l.

Ideal conservation: can be drunk immediately but evolves well for several years.

Food pairings: for the entire meal, and in particular with tasty first courses, red and grilled meats, charcuterie and cheeses of medium maturity.

Serving temperature: 18-20°C