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Castello dei Rampolla, Panzano in Chianti (Tuscany)

Chianti Classico DOCG

Vintage	2024
Winemaker	Castello dei Rampolla
Region	Tuscany
Alcohol	12.5% vol.
Grapes	85% Sangiovese, 10% Merlot, 5% Cabernet Sauvignon

Winemaking

Following the traditional fermentation over 2 weeks, the wine is aged both in large oak barrels as well as in barriques for 18 months.

Our tasting note

With its gleaming colours, this Chianti exudes wonderful aromas from blackberries, raspberries as well as a hint of pepper. Sweet and smooth in taste, the tannins and the freshness are in harmony. Long-lasting and perfectly balanced finish.

Castello dei Rampolla

Under the influence of the legendary Alceo di Napoli, the Castello dei Rampolla wines, and in particular the Sammarco, gained absolute cult status. Alceo was the first in the Chianti region to plant the Bordeaux grape variety Cabernet Sauvignon. Alceo s children Luca and his sister Maurizia have been running the vineyard since 1994. They switched to bio-dynamic cultivation over the course of four years. They now produce some of the very best wines in Italy - the famous oenologist Giacomo Tachis also merits praise for this, as he was always there with help and advice.



Suitable with

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