Grapes
100% Sangiovese single vineyard

Area of production
Podere Mello 700 m a.s.l., Chianti Classico, Tuscany

Soil
Macigno del chianti, non calcareous sandstones

Yield
60 qt/ha

Vineyard technique

Vine age Planting completed in 2001

Plant density 5000 plants per hectare

Production 3300 bottles

Winemaking

The best grapes are hand selected in the vineyard and are brought to the winery in small crates. 80% of the grapes are then destemmed and those berries are sorted in the optical sorter and then put into conical French oak casks. Approximately the remaining 20% are left as whole bunches and vinified in terracotta Amphorae.

Alcoholic fermentation Gentle punch downs are done in the oak vats for the first 10 days of maceration. Fermentation occurs with natural yeasts and the must is kept in contact with the skins for 45 days in the oak vats and up to 90 days in the amphorae.

Maturation The wine then ages in 25 hl Austrian oak casks for 18 months, of which 6 months are on the fine lees. The wine is then bottled and rests another 8 months before release.

Tasting notes
Ruby red with purple nuances. The nose displays hints of raspberry, red cherry and violet. Tannins are fine and smooth, the structure is medium-bodied and persistent, typical of high-altitude wines. Mello is a pure expression of Sangiovese from this remote hilltop terroir, pristine and untouched for over 20 years.

AG Vinous	2022, 2021	92 points
Gambero Rosso	2021, 2020	
Robert Parker Wine Advocate	2022, 2021	94 points
James Suckling	2022	94 points
	2021, 2020	95 points
Wine Spectator	2021	94 points
	2020	92 points

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Mello 700 Sangiovese Toscana IGT

2021

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