

2002 Castello della Paneretta Chianti Classico *Chianti, Tuscany, Italy*

FEATURED
WINE
SELECTION

Oh, if only the Paneretta
Castle could speak; what
wonderful tales it could tell!

The castle is situated in the territory of Monsanto in Italy's famous Chianti wine region. It sits on a hillside overlooking the Elsa River Valley, and dates back to the 15th century.

Like many castles of the time, it also served as a fortress, with thick bastioned walls and lookout towers.

It has been owned by several families through the years, most of the transitions the result of either deaths or marriages. Fragments of old paintings remain on its inner courtyard walls, and during the day, southern light floods the gorgeous gardens.

The modern history of Castello della Paneretta began in 1985, when its owner decided

to begin making wine to complement his already extensive personal collection. The main problem that had to be overcome involved the wooden aging barrels; they were too large to transport beyond the cellar's very narrow gates. The solution: Wooden staves are taken to the cellar, and the barrels are assembled there.

Historically, many wines of the area were more herbal and earthy than fruitful, but Castello della Paneretta has struck a nice balance between the traditional and more modern styles. By not turning its back on its heritage, and simultaneously embracing the technology now available, its wines are considered among the best in the region.

The featured Chianti Classico from the 2002 vintage is a medium-bodied, well-integrated wine that melds fruit and earth notes with delicious results. It writes yet another memorable chapter in the storied history of Castello della Paneretta.

TASTING NOTES

Grape Composition:

A Sangiovese Blend Typical
of Fine Chianti Classico

Grape Source:

Chianti Area of Italy's
Famed Tuscany Region

Aromas and Flavors:

Ripe Black Cherry, Dried Herbs,
Thyme and a Hint of Meat

When to Drink:

Now Through 2011

Our Tasting Panel Score:

92 Points

Cut out
this wine tag
and keep it with
your wine as
a handy
reference.

2002 Castello della Paneretta Chianti Classico

This classic Sangiovese blend is considered one of the best of the Tuscany region, offering a meaty and savory black cherry flavor, complemented by notes of dried herbs and thyme.

Food pairing suggestions: *bruschetta with crushed garlic, or pasta with a tomato-garlic sauce.*

Call 1-800-823-5527 to order more of this wine.