

# Castello della Paneretta

## 2003 Terrine



### WINERY

Fabio Albisetti was not born an artisan grower, but the Genova born business man is as much a Sangiovese purist as he is a director. And at the magnificent, hidden Castello della Paneretta, Fabio began in 1984 to preserve and nurture back to life a treasured corner of Monsanto - perhaps the finest terroir for Sangiovese in all of Chianti Classico. More than two decades later, Albisetti is still perfecting this 60 acre estate which has nothing but Sangiovese and old vine Cannaiolo. Production is limited, and from those who know the roads of Chianti Classico, Paneretta is considered the finest.

### DESCRIPTION:

The year 2003 was characterized by a perfect winter, followed by an extremely hot and dry summer. It never rained for a period of 3 months. Fortunately on August 7th it rained for 3 hours. This rain saved a good part of the harvest from being further damaged by the dryness, the harvest was 25% smaller than usual. Harvest started unusually early on September 11th.

This wine is a deep ruby red color and its aromas are red fruits, flowers and mild spices. The wine is spicy elegant with a strong tannin structure.

### PRODUCTION:

1580 cases - 750 ml

### PICKING STATISTICS:

50% Sangiovese, 50% Cannaiolo

### AGED 18 MONTHS:

New, once and twice used French oak barriques

### ANALYSIS

13.7% alcohol by volume; TA 0.528 gm/100ml

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