

Castellare di Castellina

CHIANTI CLASSICO DOCG

Only native vines, without Cabernet and Merlot, to maintain the typical formula of the most famous among Italian wines, without following the fashion, that, using even South wines, makes the beautiful red ruby of Sangiovese red and black. A wine that wants to reach, with its uniqueness, the maximum elegance.

Characteristics:

Colour: Red ruby and black.

Bouquet: red fruit aromas with hints of vanilla.

Palate: well-balanced with good structure and nice length with fruity flavours.

Denomination: DOCG Chianti Classico

Yearly bottle production: 110.000

Grapes: Sangiovese, Canaiolo and other complementary variety

Vinification: in steel for 15/20 days at a controlled temperature (28°)

Malolactic fermentation: Done

Ageing: 7 months in used barrique

Bottle refinement: 7 months

Type of wood: French durmast barrel of 5 HI or 2,25 HI

Harvest: Ottobre

Hectare gain: 50 q.li/ha

Vines height: 400 mt. s.l.m.

Plant density: 2700

Age of productive vines: 20 years

Product stability: cutting

Growth system: Guyot – upturned

Type of soil: calcareous

Alcohol: 13.5% Vol.

Bottle capacity: 0,750 Lt. / Package: 6 bottles per carton

Grapes : Sangiovese (95.00%), Canaiolo (5.00%)



TOSCANA

Wine has literally been a part of the Tuscan civilization for over 3,000 years. From the time the ancient Etruscans settled in the gentle rolling hills of Tuscany, viticulture and wine production have been an important element of everyday life and indeed was even considered to be mystical. Tuscany is a much larger region than many people realize and it encompasses many different wine regions and climate types. The one thing most regions have in common is the selection of grape varieties. In general, Sangiovese is the dominant red varietal and Trebbiano is the dominant white varietal. The north west of Tuscany is mountainous and is famous for the beautiful Apuan Alps. The climate in the north is continental with hot summers and freezing winters.

