



Castelvecchio
SAN CASCIANO VAL DI PESA - FIRENZE



“VIGNA LA QUERCIA”

CHIANTI COLLI FIORENTINI DOCG Riserve

Wine made from 90% **Sangiovese** and 10% **Cabernet Sauvignon** grapes.

Cold maceration for 48 hours, fermentation at controlled temperature in stainless steel vats for 16 days, with daily pumping over and gentle pressing which allow a better extraction. Ageing in French barriques and tonneau for 12 months and further refinement in bottle before the release.

Grapes from single vineyard (3 ha): Vigna La Quercia

Vintage: 2021 Organic

Alcohol: 15 %

Total acidity: 6,07 gr/lit

Residual sugar: 1,37 gr/lit

Dry extract: 30,5 gr/lit

Annual bottle production: Approx. 4.000 bt by 0,750 lit. in case of 6.

Training system: cordon spur

Planting density: 6000 vines/Ha

Yield per vine: 1 kg of grapes

Soil: Pliocene epoch (Alberese pebbly and sandstone).

Organoleptic properties:

Colour: Deep ruby red, garnet with the aging.

Aroma: Intense with red fruits as red berries and cherries, hints of sweet spices and balsamic notes.

Taste: Full-bodied wine, fruity and floral with spicy hints, savoury, harmonious tannins, round, elegant and with a persistent aftertaste.

Serving suggestions:

An especially good partner with red meats, grilled or roasted or with savoury dishes as eggplant parmigiana.

Serving temperature 16°C - 18°C.

Curiosity:

In the year 2003 we decided to dedicate a label to this particular vineyard that takes its name from a huge oak tree in the immediate vicinity. From this soil with a south-east exposure, the strength and structure of Sangiovese is enhanced with the powerful Cabernet Sauvignon. To taste this wine, we need to wait at least 4 years after harvesting.

Rating:



SCORE 91/100

Top of Toscana – GOLD

GUIDA BIO

SCORE 5 Foglie