



Castelvecchio
SAN CASCIANO VAL DI PESA - FIRENZE



SANTA CATERINA CHIANTI DOCG ORGANIC

Wine made in majority from **Sangiovese** grapes in addition with other red grapes varieties cultivated at the estate. Fermentation at controlled temperature in stainless steel vats for 12 days with daily pumping over and pressings. Since vintage 2010, a part aged in concrete vats and the other in our cellar with further refinement in bottle.

Grapes from our vineyards: Frutteto e Conca (Sangiovese) - Grotta

Vintage available: 2022 ORGANIC

Alcohol: 14 %

Total acidity: 5,44 gr/lit

Residual sugar: 1,44 gr/lit

Dry extract: 30,2 gr/lit

Annual bottle production: Approx. 30.000 bottles 0,750lt. in case of 12bt.

Training system: Horizontal spur and Guyot

Planting density: 5000 vines/Ha

Yield per vine: 1,5 kg for vine.

Soil: Pliocene epoch (Alberese pebbly and sandstone).

Organoleptic properties:

Colour: Brilliant ruby red

Bouquet: Intense with sensations of red rose, cherry and pomegranate juice, light spiciness, herbal notes on the finish.

Taste: Good body, excellent freshness that persist in the sip with a nice aftertaste, pleasant tannins, savoury finish.

Serving suggestions: nice wine for everyday meal, recommended with every dish but mainly with light meat-based dishes and with savoury meal as well as aperitif, cheeses or salami or with cooked vegetables.

Serving temperature 14°C-16°C.

Curiosity:

Santa Caterina is our traditional label that represents our first line, and its simplicity reflects the typical Tuscan taste of a good glass of Chianti. The design in the label shows a particular of the garden entrance at Castelvecchio, taken from the original one drawn by Carlo Rocchi in 1962 during his studies at the Academy of Arts in Florence.

Ratings:

JAMESSUCKLING.COM SCORE 91/100

GUIDA BIO SCORE 4 Foglie

Castelvecchio in San Casciano Val di Pesa – www.castelvecchio.it

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