



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 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.

Grapes from single vineyard (3 ha): Vigna La Quercia
Vintage: 2020 Organic

Alcohol: 15 %

Total acidity: 6,83 gr/lit

Residual sugar: 1,12 gr/lit

Dry extract: 31,5 gr/lit

Annual bottle production : 4.000 bt by 0,750 lt. 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: Red berry fruits and cherries, intense with hints sweet spices and smoky flavour.

Taste: Fruity and floral with spicy hints, savoury, harmonious tannins, round, elegant and persistent.

Serving suggestions:

An especially good partner with red meats, grilled or roasted.
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. In this land with south-east exposure the strength and structure of Sangiovese is enhanced with the powerful Cabernet Sauvignon.

To taste this wine we have to wait at least 4 years after harvesting.

Rating:

JAMES SUCKLING.COM 

SCORE 92/100

WINE CRITIC.COM 

SCORE 91/100

GUIDA BIO

SCORE 5 FOGLIE

Gambero Rosso BERE BENE premio qualità-prezzo

