



Castelvecchio
SAN CASCIANO VAL DI PESA - FIRENZE



"IL CASTELVECCHIO"
CHIANTI COLLI FIORENTINI DOCG
ORGANIC

Wine made from 90% **Sangiovese** and 10% **Merlot** grapes. Fermentation at controlled temperature in stainless steel vats for 14 days with a slow maceration, daily pumping over and pressings which allow a major extraction of tannins. Ageing in French barrels for minimum 12 months and refinement in bottle before putting on the market.

Grapes from our vineyards: Gaben & Frutteto
(Sangiovese), **Cipresso** (Merlot)

Vintage available: 2018 ORGANIC

Alcohol: 14,5 %
Total acidity: 5,33 g/l
Residual sugar: 1,5 g/l
Dry extract: 29,4 g/l

Annual bottle production: 25.000 bottles 0,750lt in case of 12bt.

Training system: Cordon spur (Sangiovese) - Guyot (Merlot)

Planting density: 6000 vines/Ha

Yield per vine: 1kg – 1,2 kg

Soil: Pliocene epoch (Alberese pebbly and sandstone).

Organoleptic properties:

Color: Deep ruby red.

Bouquet: Very intense, with hints of ripe red berries and black flowers, a little spicy.

Taste: Moderately dry as soft tannins and good persistence, acquiring a velvety texture with ageing in bottle.

Serving suggestions:

Perfect accessory with red meat or any savoury meal.
Serving temperature 16°C-18°C.

Curiosity:

This is Castelvecchio's most famous label and it characterizes the philosophy of our winery receiving every year good ratings for its pleasant taste and excellent quality/price-ratio.

Ratings:

JAMESSUCKLING.COM  **SCORE 92/100**



GAMBERO ROSSO 2 bicchieri

GUIDA BIO

SCORE 4 Foglie

