



Castelvecchio
SAN CASCIANO VAL DI PESA - FIRENZE



“NUMERO OTTO” RED TUSCAN IGT

Wine made from a selection of **100% CANAIOLO grapes a typical native grape from Tuscany**. Cold maceration for 48 hours and successive fermentation in stainless steel vats at controlled temperature for 14 days with daily pumping over and gentle pressings. Ageing in French barriques for 8 months and further refinement in bottle for 6 months.

Grapes from single vineyard: this wine comes from one of the first vineyards, planted at Fattoria Castelvecchio, 50-years-old vine, by the founder Renzo Rocchi.

Vintage: 2016

Total acidity: 5,48 g/l

Residual sugar: 0,9 gr/l

Dry extract: 29,2 g/l

Alcohol : 14,5%

Annual bottle production : 5000bt 0,750lt. in case of 6bt + 30 Magnum 1,5lt

Training system: Guyot

Planting density : 5000 vines/ha

Yield per vine: 1 kg of grapes

Soil: Pliocene epoch (Alberese pebbly and sandstone).

Organoleptic properties :

Color: Ruby red

Aroma: Very fruity, variegated, fresh and floral with aromas of violet.

Taste: Medium-bodied. Tannic structure with light balsamic hints and smooth and silky tannins, not aggressive nor intrusive, characteristics of this particular wine.

Serving suggestions : goes especially well with white meat, vegetable based dishes, fresh cheeses, salami, fish soups, oily fish. Excellent as aperitif. Serving temperature 15°C - 17°C.

First year of production: Harvest 2003 and 1st wine created with wine expert consultant: Luca D'Attoma.

Curiosity:

The name has to be reconnected to 4 factors: it is the eighth wine of Castelvecchio, it aged eight months in wood, Otto is the name of the wine maker's Golden Retriever and finally the sign of infinity, recalls the infinite emotions that every wine is capable to transmit. The original label has been prepared on sketch by the Florentine artist and restorer Chiara Piani.

Producer 's note:

Canaiolo is an ancient typical Tuscan grapes, since Vintage 2003 we created NUMERO OTTO a new label for this grape: its fruits are able to express in their simplicity an incredible freshness and intensity floreal flavours with soft and elegant tannins .

Ratings:

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SCORE 93/100

vinous SCORE 92/100

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D'ITALIA
L'UNICA GUIDA IN ITALIA SULLA VITICOLTURA ITALIANA
Touring Editore

SCORE 4 STARS



WOW Civiltà del bere SILVER MEDAL



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