



Castelvecchio
SAN CASCIANO VAL DI PESA - FIRENZE

"NUMERO OTTO"
TUSCAN RED IGT

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

Grapes from single vineyard: This wine comes from one of the first vineyards planted at Fattoria Castelvecchio 50-years old vineyards – 100% grapes BLACK CANAIOLO.

Vintage: 2017

Total acidity: 5,48 g/l

Residual sugar: 0,6 g/l

Dry extract: 29,4 g/l

Alcohol: 14%

Annual bottle production: 5000 bt 0,750 lt in case of 6 bt + magnum size (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

Bouquet: 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 or intrusive, characteristics of this particular wine.

Serving suggestions: goes especially well with white meat, vegetable based dishes, fresh cheeses, salami, fish soup, oily fish. Excellent as aperitif.

Serving temperature 15°C-16°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's the 8th wine of Castelvecchio, it aged 8th 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 floral flavours with soft and elegant tannins.

Ratings:

JAMES SUCKLING.COM 

WINE CRITIC.COM 

SCORE 93/100
SCORE 91/100

GUIDA BIO

SCORE 4 Foglie

