



Castelvecchio
SAN CASCIANO VAL DI PESA - FIRENZE



“VIGNA LA QUERCIA” CHIANTI COLLI FIORENTINI DOCG Riserva

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 for 12 months and refinement in bottle.

Grapes from single vineyard (3,00ha): Vigna La Quercia
(Sangiovese/Cabernet Sauvignon)

Vintage: 2016

Alcohol: 14 %

Total acidity: 5,29gr/lit

Residual sugar: 0,5 gr/lit

Dry extract: 33 gr/lit

Annual bottle production : 7.000 bt 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 :

Color: Deep ruby red.

Aroma: Red fruit, intense with hints of berry fruit.

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

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.

Ratings:

JAMESSUCKLING.COM  **SCORE 90/100**

vinous **SCORE 93/100**

WINESCRITIC.COM  **SCORE 93/100**