



Castelveccchio
SAN CASCIAO VAL DI PESA - FIRENZE

IL BRECCIOLINO
RED TUSCAN IGT – SUPERTUSCAN
ORGANIC



With this wine we aim to find the perfect harmonious blend between 3 grapes: **Merlot, Petit Verdot, Sangiovese**, expecting the nuances of every vintage. Selection of hand-picked grapes and the result of a careful process of vinification. Cold maceration for 48 hours, fermentation at controlled temperature in stainless steel for 18 days, daily pumping over and gentle pressing which allow a high extraction: ageing in oak barrels (tonneau & barriques) for 12 months and further refinement in bottle for 12 months.

Grapes from our vineyards: Cipresso (Merlot), Gaben (Petit Verdot), Piano (Sangiovese),

Vintage: 2018 Organic

Blend: 70% Merlot, 20% Petit Verdot, 10% Sangiovese

Alcohol: 15,5%

Total acidity: 4,94 gr/lt

Residual sugar: 1,2 gr/lt

Dry extract: 31 gr/lt

Annual bottle production: Approx. 9000 bt. .0,750lt in case of 6 lt. + Limited edition 60 Magnums.

Training system: Cordon spur and Guyot

Planting density: 6000 vines/Ha

Yield per vine: 1kg of grapes

Soil: Pliocene epoch (Alberese pebbly and sandstone).

Organoleptic properties:

Colour: Intense ruby red tending towards garnet hues on ageing.

Bouquet: Intense and complex nose with suggestion of mature cherry and plum, dark flowers with aroma of sweet spices, pepper, vanilla, tobacco and cocoa, hints of balsamic herbs.

Taste: Balance sip with round tannins, full-bodied, pleasant acidity and a long persistence in the mouth.

Serving suggestions:

Serve this top Tuscan wine with strong meats, roasts and game, strong flavored pasta dishes, aged cheeses. Serving temperature 16°C-18°C.

Curiosity:

The name recalls the "breccia", the gravel on the country roads, also used to drain the vineyards and it underlines the strong link with the territory as the first wine made under the direction of Filippo Rocchi.

Rating:

JAMESSUCKLING.COM

SCORE 92/100

GUIDA BIO

SCORE 5 Foglie

vinous

SCORE 90/100

WINESCRTIC.COM

SCORE 90/100

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