



Castelveccchio
SAN CASCIANO VAL DI PESA - FIRENZE



Ratings:

vinous

SCORE 92/100

JAMESSUCKLING.COM

SCORE 90/100

GUIDA BIO

SCORE 4 FOGLIE



SCORE 3* STARS

WINEMAG.IT

SCORE 92/100

BIBENDA



THE WINE HUNTER ADWARD



FALSTAFF
AIS VITAE

SCORE 92/100
3 Tralci

"NUMERO OTTO" CANAILO TUSCAN RED IGT

Wine made from a selection of **100% CANAILO** grapes. 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: Canaiolo Lombardi – old vineyard.

Vintage: 2020 **Organic**

Alcohol: 15 %

Total acidity: 5,11 gr/l

Residual sugar: 0,6 gr/l

Dry extract: 29,7 gr/l

Annual bottle production: Approx. 4000 bt 0,750 lt in case of 6 bt + 50 bt magnum size (1,5lt).

Training system: Double Guyot

Planting density: 4000 vines/ha

Yield per vine: 1 kg of grapes

Soil: Pliocene epoch (alberese pebbly and sandstone)

Organoleptic properties:

Color: Light ruby red

Bouquet: Intense with hints of flower as violet and rose, red berries aromas as cranberries, balsamic notes as eucalyptus, light spicy hints.

Taste: Medium-bodied with a good structure, light balsamic hints, with a balanced acidity and smooth and silky tannins characteristics of this particular wine, good persistence in the aftertaste.

Serving suggestions goes especially well with fresh cheeses, salami, vegetable-based dishes, white meat, fish soup or with fish/meat tartare. Excellent as aperitif.

Serving temperature 15°C-16°C.

Producer's note:

Canaiolo is an ancient typical Tuscan grape. Since vintage 2003 we dedicate a new label to this particular red grape planted by our grandfather Renzo in 1970. A grape used mainly in the Chianti blend to give its smoothness with Sangiovese but instead able to express, with its simplicity, an incredible floral intensity and in the taste a good freshness with soft and elegant tannins. An unexpected note from the old vintages, once we re-tasted is that its aging in bottle still express a good freshness.

Curiosity:

The name has to be reconnected to 4 factors: it is the eighth wine born at Castelveccchio, it aged eight months in wood, Otto is the name of Filippo (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.