



Castelvecchio  
SAN CASCIANO VAL DI PESA - FIRENZE



**"IL CASTELVECCHIO"**  
**CHIANTI COLLI FIORENTINI DOCG**  
**ORGANIC**

Wine made from 90% **Sangiovese** and 10% **Merlot** grapes. Fermentation at controlled temperature in stainless steel vats for about 14 days with a slow maceration, daily pumping over and pressings which allow a major extraction of tannins. Ageing in our cellar for minimum 12 months and refinement in bottle before release.

**Grapes from our vineyards: Gaben & Frutteto**  
(Sangiovese), **Cipresso** (Merlot)

**Vintage available: 2021 ORGANIC**

**Alcohol:** 14,5%  
**Total acidity:** 5,32 g/l  
**Residual sugar:** 1,45 g/l  
**Dry extract:** 30,7 g/l

**Annual bottle production:** Approx. 20.000 bottles by 0,750lt in case of 12 bt.

**Training system:** Cordon spur (Sangiovese) - Guyot (Merlot)

**Planting density:** 6000 vines/Ha

**Yield per vine:** 1kg – 1,2 kg

**Soil:** Pliocene epoch (Alberese pebbly and sandstone).

**Organoleptic properties:**

**Color:** Ruby red.

**Bouquet:** Very intense, with hints of ripe red and black berries and a lightly spicy finish.

**Taste:** Fresh and round, velvety tannins, flavourful and with a good persistence in the aftertaste.

**Serving suggestions:**

Good pair for any dishes but perfect accessory with red meat or any savoury meal.

Serving temperature 16°C-18°C.

**Curiosity:**

This is Castelvecchio's most famous label and it characterizes the philosophy of our winery receiving every year good ratings for its pleasant taste and excellent quality/price-ratio.

**Ratings:**

**JAMES SUCKLING.COM**  **SCORE 91/100**



CAMPAIGN FINANCED ACCORDING  
TO EU REGULATION N. 1308/13

Castelvecchio in San Casciano Val di Pesa – [www.castelvecchio.it](http://www.castelvecchio.it)