



Castelvecchio
SAN CASCIANO VAL DI PESA - FIRENZE



SANTA CATERINA CHIANTI DOCG ORGANIC

Wine made in majority from **Sangiovese** grapes.
Fermentation at controlled temperature in stainless steel vats for 12 days with daily pumping over and pressings. Since vintage 2010, a part aged in concrete vats and the other in our cellar with further refinement in bottle.

Grapes from our vineyards: Frutteto e Conca (Sangiovese) - **Grotta** (Canaiolo)

Vintage available: 2021 ORGANIC

Alcohol: 14,5 %

Total acidity: 5,55 gr/lit

Residual sugar: 2,9 gr/lit

Dry extract: 32,6 gr/lit

Annual bottle production: Approx. 30.000 bottles 0,750lt. in case of 12bt.

Training system: Horizontal spur and Guyot

Planting density: 5000 vines/Ha

Yield per vine: 1,5 kg for vine.

Soil: Pliocene epoch (Alberese pebbly and sandstone).

Organoleptic properties:

Colour: Brilliant ruby red

Bouquet: Intense with sensations of red rose, cherry orange and pomegranate juice, light spiciness, final smoky note.

Taste: Good enveloping, excellent freshness that persist in the sip, pleasant tannin, orange juice, quite persistent, savoury finish.

Serving suggestions: Nice wine for everyday meal, recommended with every dish but mainly with meat based dishes and with any savoury meal.

Serving temperature 14°C-16°C.

Curiosity:

Santa Caterina is our traditional label that represents our first line and its simplicity reflects the typical Tuscan taste of a good glass of Chianti. The design in the label shows a particular of the garden entrance at Castelvecchio, taken from the original one drawn by Carlo Rocchi in 1962 during his studies at the Academy of Arts in Florence.

Ratings:

JAMESSUCKLING.COM

SCORE 90/100

GUIDA BIO

SCORE 3 Leaves

VINIBUONI D'ITALIA
L'UNICA GUIDA AI VINI DA VITIGNI AUTOCTONI ITALIANI Touring Editore

SCORE 3* Stars

Castelvecchio in San Casciano Val di Pesa – www.castelvecchio.it

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