



Castelvecchio
SAN CASCIANO VAL DI PESA - FIRENZE

SANTA CATERINA
CHIANTI DOCG
ORGANIC

Wine made from 90% **Sangiovese** and 10% **Canaiolo nero** grapes.

Fermentation at controlled temperature in stainless steel vats for 12 days with daily pumping over and pressings. Since vintage 2010, 50% ages in concrete vats and 50% in barrels, further refinement in bottle.

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

Vintage available: 2019 BIO

Alcohol: 13,5 %

Total acidity: 4,92 gr/lit

Residual sugar: 0,44 gr/lit

Dry extract: 28,7 gr/lit

Annual bottle production: 40.000 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:

Color: Ruby red

Bouquet: Vinous and fruity, pleasantly intense

Taste: Soft with medium body, slightly dry

Serving suggestions: Recommended with every dish but mainly with meat based dishes and with any savory 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 91/100

WINESCRTIC.COM

SCORE 91/100

VINIBUONI D'ITALIA

SCORE 3 STELLE

