



Castelvecchio
SAN CASCIANO VAL DI PESA - FIRENZE



"IL CASTELVECCHIO"
CHIANTI COLLI FIORENTINI DOCG
ORGANIC

Wine made from **Sangiovese 90%** and **Merlot 10%** 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 and colour. 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: 2022 ORGANIC

Alcohol: 14,5 %
Total acidity: 5,94 g/l
Residual sugar: 0,8 g/l
Dry extract: 29,7 g/l

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

Training system: Cordon spur (Sangiovese) and 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 as strawberries and plum and a lightly spicy finish.

Taste: Medium body, 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.

Rating:

JAMESSUCKLING.COM 

SCORE 91/100

WINESCRITIC.COM



SCORE 91/100

GUIDA BIO

SCORE 4 Foglie