



Castelveccchio
SAN CASCIAO VAL DI PESA - FIRENZE



IL BRECCIOLINO RED TUSCAN IGT – SUPERTUSCAN

With this wine we aim to find the perfect harmonious blend between 3 grapes: **Merlot 70%, Petit Verdot 20%, Sangiovese 10%**, expecting the nuances of every vintage. Selection of hand-picked grapes and the result of a careful process of vinification.

Cold maceration for 48 hours, fermentation at controlled temperature in stainless steel for 18 days, daily pumping over and gentle pressing which allow a high extraction; ageing in oak barrels for 12 months and further refinement in bottle for 12 months.

Grapes from our vineyards:

Cipresso (Merlot), Gaben (Petit Verdot), Piano (Sangiovese).

Vintage: 2021 Organic

Alcohol: 15,5%

Total acidity: 6,44 gr/l

Residual sugar: 2 gr/l

Dry extract: 33,3 gr/l

Annual bottle production: Approx. 5.000 bt. .0,750 lt in case of 6 bt. Limited edition 60 Magnums.

Training system: Cordon spur and Guyot

Planting density: 6000 vines/Ha

Yield per vine: 1 kg of grapes

Soil: Pliocene epoch (Alberese pebbly and sandstone).

Organoleptic properties:

Colour: Intense ruby red tending towards garnet hues on ageing.

Bouquet: Intense nose with suggestion of cherry and plum, flowery aroma as red rose with notes of sweet spices as vanilla, tobacco and cocoa, hints of black pepper and herbaceous aroma.

Taste: Harmoniously blended, full-bodied, pleasant tannins, round and soft, with a good level of acidity and an excellent aftertaste.

Serving suggestions:

Serve this top Tuscan wine with strong meats, roasts and game, strong flavorful pasta dishes, aged cheeses. Serving temperature 16°C-18°C.

Curiosity:

The name recalls the "breccia", the gravel on the country roads, also used to drain the vineyards and it underlines the strong link with the territory as the first wine made under the direction of Filippo Rocchi.

Rating:

JAMESSUCKLING.COM

SCORE 94/100

WINECRITIC.COM

SCORE 91/100

GUIDA BIO

SCORE 5 Foglie

AIS-VITAE

3 tralci

I VINI DI
VERONELLI

