



#### FARMING

Organic

#### VARIETALS

Canaiole, Colorino, Sangiovese

#### FEATURES

Bottle, Cork

#### ABV

13.5%

#### AVAILABLE SIZES (L)

0.750



# Rocca di Castagnoli

## Chianti Classico

ITALY, TUSCANY, CHIANTI CLASSICO DOCG

 RED

### WINERY OVERVIEW

Rocca di Castagnoli is an ancient medieval fortress. Throughout its history, it was owned by numerous noble families, including the Tempi (whose coat of arms still represents the company) and the Ricasoli.

Located in the Gaiole district of Chianti, vast extensions of vineyard land extend into the Castellina district of Chianti Classico on a hill once frequented by the Etruscans. In 1924, Rocca di Castagnoli became part of the farms that form the Chianti Classico Wine Consortium. To this day, Rocca di Castagnoli may be the Classico's largest estate in acreage planted to vine.

The farm covers about 2,100 acres with elevation profiles ranging from 380 meters to 860 meters (Colle di Monte Luco). There are 227 acres of vines, predominantly Sangiovese. The soil, Galestro, is a compacted form of clay which contains high amounts of minerals. Today Rocca di Castagnoli is the only estate developing new head-pruned Sangiovese vineyards in the Classico region.

While the cellars of the medieval fortress were used for aging in wood, they created a barrique cellar consisting of the best French oak to create wines with great personality, complexity, and balance. Owned by the Cali family, this estate has shown great integrity by aiming at a vineyard distinction on each label, to document the variety of soils and microclimates that make the Chianti Classico so famous.

### VINEYARD

Buriano vineyard, Poggio a Frati vineyard, Stielle vineyard, Sangiovese vineyard, total 100 ha of vines at altitudes from 350-860 m, surrounded by olive and cypress trees.

### TERROIR

Soil with high limestone content, 420 meters

### VITICULTURE

Planting density: 5 thousand vines. Average yield: 1.5 kg/plant

### VINIFICATION

Maceration without stalks is performed at a controlled temperature of 28°C for 10-12 days. Malolactic fermentation occurs in steel vats. Maturation of at least 15 months follows, managed partly in oak casks and partly in tonneaux. The wine is blended in stainless steel vats. Very wide filtration is applied at the bottling stage, which is followed by ageing in glass for at least 6 months.

### AGING

3 months stainless steel, 12 months large oval barrels, 6 months bottle

### TASTING NOTES

A wine with an excellent complexity and structure. It has a red color with violet hues. Intense nose rich in fruity, winy aromas. Accompanied by a pleasant fruity cherry component, the fresh note is particularly remarkable and balanced with hints of lively tannins, which are perfectly integrated with the wine's extract components.

