

ROCCA DI CASTAGNOLI – VIN SANTO 2011



Located in the Gaiole district, with vast extensions of vineyard land into the Castellina district of the Chianti Classico, Rocca di Castagnoli may be the Classico's largest estate in acreage planted to vine. This does not hinder the thriving estate to produce some of the most distinguished examples of Chianti Classico. By bottling only the very best from their production, results of great typical character have been achieved. Also contributing to this character is clearly the soil - 'Galestro' is a stone look alike compacted form of clay which captures high amounts of minerals. This estate represents the rare quest for classical, acidity driven, but ripe Chianti Classico

from higher altitude vineyards. 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. Today Rocca di Castagnoli is the only estate developing new head pruned Sangiovese vineyards in the Classico region.



Varietal composition:	90% Malvasia Lunga del Chianti, 10% Trebbiano Toscano
Appellation:	Chianti Classico DOP
Production Area:	Gaiole in Chianti
Vineyard:	Selected grapes from estate
Vineyard practices:	Organic (in conversion)
Plot characteristics:	Soil with high limestone content, 500 meters, North-south exposure
Yield:	1 Kg per plant
Planting Density:	5000 vines per hectare
Harvest Date:	Second half of October
Fermenters:	Temperature controlled stainless steel
Fermentation:	Indigenous yeast, with presence of stems on 40%
Maceration:	12-20 days
Malolactic Fermentation:	100% in stainless steel
Extraction:	Punch down
Aging:	6 months stainless steel, 18 months in barrique of 2 different years, 12 months bottle
Total Production:	1,250 cases

DESCRIPTION: Natural barrel fermented grape must from post harvest, dried Malvasia and in much smaller portion Trebbiano.

TASTING NOTES: Succulent, sweet sensations of honey, dried apricots, roasted almonds, and a superbly lingering finish supported by uncommon ripe citric brightness.