

CONIALE

Cabernet Sauvignon in pureness, to measure the productive skills of Castellare with the rest of the world. A work in vines and a vinification to obtain elegance more than power. Beyond the strong note of Cabernet, a result which shows well the characteristics of terroir.



Denomination: Red wine IGT Toscana

Vintage: 2005

Yearly bottle production: 3.000

Grapes: 100% Cabernet Sauvignon

Vinification: in steel for 40 days at a controlled temperature (15°/20°)
and 1 of soaking on the peel

Malolactic fermentation: partially done

Ageing: 12 months in barrique new for 1/3

Bottle refinement: 10 months

Wood type: Barrique of 225 lt of Alliee and Limousin.

Harvest: end of September

Hectare gain: 40 q.li/ha

Vines height: 350/400 mt. s.l.m.

Plant density: 2500

Age of productive vines: 22 years

Product stability: Clarification with albumen

Growth system: Guyot - upturned

Type of soil: fine rich of skeleton