

GOVERNO DI CASTELLARE

The basic wine, produced with the ancient method of the Governo, that is obtained by the addition of raisins following the first fermentation. Ready to drink on springtime, this is a soft, spicy wine, to be drunk also cold on summertime.



- First year of production:** 1986
- Yearly bottle production:** 70 thousand of 0,750
- Grapes:** Sangiovetto, Malvasia, Nera, Canaiolo
- Vinification:** steel
- Aging:** No
- Production area:** Castellina in Chianti (SI)
- Vines height:** mt. 350-400
- Type of ground:** Calcareous, clayey
- Growth system:** Guyot simple and double
- Plant density:** 2500
- Age of productive vines:** 20 years
- Hectare grape gain:** 50 Ql
- Time of Vintage:** October
- Fermentation tank material:** Inox - Thermo-controlled
- Working temperature:** 20/23°
- Working time:** 18/25 days
- Manolactic fermentation:** Done
- Type of wood:** -
- Length of pre-bottling refinement:** 4 months
- Production stability:** Cutting
- Bottle refinement:** 2 months
- Vintage not produced:** -