

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.



Denomination: IGT Toscana

Vintage: 2010

Yearly bottle production: 70.000

Grapes: Sangiovetto, Malvasia Nera, Canaiolo

Vinification: in steel for 18/25 days at a controlled temperature (20°/23°)

Malolactic fermentation: Done

Ageing: 4 months in steel

Bottle refinement: 2 months

Harvest: October

Hectare gain: 50 q.li/ha

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

Plant density: 2500

Age of productive vines: 24 years

Product stability: Cutting

Growth system: Guyot simple and double

Type of soil: Calcareous, clayey