

I SODI DI SAN NICCOLO'

The masterpiece of Castellare. Twice named in the Wine Spectator Top 100, again and again three glasses and five bunches, pride of our Farm to have shown the grandeur of Sangioveto and Malvasia Nera, reaching the fifth place in the world. Nowadays the Tuscan wine, made from native vines, with the highest score. E' il vino più alto di Castellare, per due volte nella Top 100 di Wine Spectator, ripetutamente tre



Denomination: Red wine IGT Toscana

Vintage: 2006

Yearly bottle production: 30.000 also in other formats

Grapes: Sangioveto (85%-90%) and Malvasia Nera (15-10%)

Vinification: in steel for 18/25 days at a controlled temperature (28°)

Malolactic fermentation: Done

Ageing: From 15 to 30 months in barrique for 2/3 new

Bottle refinement: 12 months

Type of wood: Barrique of 225 lt and different type of woods

Harvest: following the half of October

Hectare gain: 40/45 q.li/ha

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

Plant density: From 2.700 to 7.000 in the new ones

Age of productive vines: From 25 to 30 years

Product stability: Light clarification with albumin

Growth system: Guyot - upturned

Type of soil: Calcareous

Vintage not produced: 1984-1989-1992