

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.



First year of production: 1979

Yearly bottle production: 30 thousand also in Magnum and Supermagnum case

Grapes: Sangioveto (85%-90%) and Malvasia nera

Vinification: Steel

Aging: barrique 2/3 new and for a long time in bottle

Production area: Castellina in Chianti (SI)

Vines height: mt. 350-400

Type of ground: Calcareous

Growth system: Guyot - upturned

Plant density: From 2.700 to 7.000 in the new ones

Age of productive vines: From 25 to 30 years

Hectare grape gain: 40/45 Ql

Time of vintage: Following the half of October

Fermentation tank material : Inox - Thermo-controlled

Working temperature: 28°

Working time: 18/25 days

Malolactic fermentation: Done

Type of wood: Barriques of 225 lt. - different type of woods

Length of pre-bottling refinement: From 15 to 30 months

Production stability: Light clarification with albumin

Bottle refinement: 12 months

Vintage not produced: 1984-1989-1992