



CONIALE

Toscana IGT

FIRST VINTAGE	TYOPOLOGY	GRAPES	VINEYARDS
1987	Red with great structure and longevity	100% Cabernet Sauvignon	Castellina in Chianti (SI)

100% Cabernet Sauvignon, to measure the productive capacity of Castellare with the rest of the world. The result of careful work in the vineyard and cellar to get more elegance than power. The result illustrates the characteristics of the terroir perfectly.

Tasting notes: on sight it is a ruby red, intense and impenetrable, with shades of violet. Clear and beautiful texture opens to the nose with hints of red berries and spices. The aromas are intense and complex, blackberry, currant, blueberry, cherry, plum and date which combines floral notes of violet and rose hips. The taste is warm, soft, intense and velvety, with fine tannins, silky and well integrated into the structure. The finish is long and persistent with a fruity aftertaste.

Pairing: it matches well with roasts, steaks and red meat in general. Even the game and aged cheeses are perfect to enjoy the best of this wine.

Municipality of production: Castellina in Chianti (SI)

Soil type: fine-grained, rich in skeleton

Vineyard altitude: 350-400 mt. s.l.m.

Name of the vineyard: Coniale

Training system: guyot single-arched cane

Planting density: 2.500 plants per hectare

Grape yield per hectares: 40 Ql

Harvesting period: end of september

Vinification: in steel

Malolactic fermentation: done

Aging: in barriques for 50% new

Duration of the aging in barrique: 18 months

Duration of the aging in bottle: 10 months

Available formats: 0,75 l

