



33+3 VENDEMMIE

Toscana IGT

FIRST VINTAGE	TYOPOLOGY	GRAPES	VINEYARDS
2010	Red with great structure and longevity	33% Merlot 32% Cabernet Sauvignon 30% Sangiovese 5% Malvasia Nera	Castellina in Chianti (SI)

I Sodi di San Niccolò, Poggio ai Merli, Coniale: Castellare's best production which for the third time in history comes together in a blended wine to celebrate the Estate's 36th anniversary. A wine of great structure which does not lose the elegance and refinement of the best Sangiovese grapes that have always been selected for the production of I Sodi di San Niccolò.

Tasting notes: deep ruby red; the nose is characterised by a blend of red and black fruits and vanilla, with hints of coffee and chocolate that tie together an intense and profound olfactory sensation. The wine's great structure is immediately perceptible in the mouth. However, the delicacy of very fine tannins makes it velvety and harmonious. Certainly a wine with an extremely long finish indicative of its long life ahead.

Pairing: it matches well with salami and meats full of flavours, flavour and aromatic cheeses, in particular Tuscan Pecorino and Parmigiano.

Municipality of production: Castellina in Chianti (SI)

Soil type: limestone

Altimetria vigneti: 350-400 mt. s.l.m.

Vineyard altitude: 90 mt. s.l.m.

Vineyard name: selection of the best vineyards

Training system: spurred cordon

Planting density: from 2700 to 6000 plants per hectare

Grape yield per hectares: 40/45 Ql

Harvesting period: second half of october

Vinification: in steel

Malolactic fermentation: done

Aging: in French oak barrique

Duration of the aging in barrique: 24 months

Duration of the aging in bottle: 18 months

Available formats: 0,75 l - 1,5 l - 3 l - 6 l

