



I SODI DI S. NICCOLÒ

Toscana IGT

FIRST VINTAGE	TYOPOLOGY	GRAPES	VINEYARDS
1977	Red with great structure and longevity	85% Sangiovetto 15% Malvasia Nera	Castellina in Chianti (SI)

Castellare's top wine, ranked in the Wine Spectator Top 100 on multiple occasions and recognised with the prestigious "tre bicchieri" (three glasses) and "cinque grappoli" (five bunches of grapes) ratings. The company takes great pride in demonstrating the greatness of the Sangiovetto variety, paired with Malvasia Nera, achieving a worldwide position of fifth place.

Tasting notes: intense red with hints of garnet. Deeply sophisticated and showcasing its full pedigree in terms of both the bouquet and palate of the wine. The fruit quality is exceptional and each individual aroma can be distinguished with total clarity, from the cherry to the spices, whose focus and integration are exceptional.

Pairing: pairs well with cold cuts and meat rich in flavour, cheeses with a strong and aromatic taste, in particular, Pecorino Toscano and Parmigiano.

Municipality of production: Castellina in Chianti (SI)

Soil type: limestone

Vineyard altitude: 430 mt.

Name of the vineyard: S. Niccolò

Training system: guyot single-arched cane

Planting density: from 2.700 (old plants) to 6.000 (new plants) plants per hectare

Grape yield per hectars: 40/45 Ql

Harvesting period: mid-october

Vinification: in steel

Malolactic fermentation: done

Aging: in barrique for 50% new and bottle

Duration of the aging in barrique: from 24 to 30 months

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

