



I SODI DI S. NICCOLÒ

Toscana IGT

The flagship wine of Castellare, twice in the Top 100 of Wine Spectator, pride of the winery for having demonstrated the greatness of Sangiovese (85%) in blend with Malvasia Nera (15%). Limited edition to celebrate the 40 Harvests (first vintage in 1977).

Vintage notes: the 2017 growing season was characterized by a very long period of drought and quite high temperatures. However, thanks to the favorable location of Castellare vineyards, the results have been surprising. The southeast-facing vineyard amphitheater, located at an average height of 430 meters above sea level, is reached by the fresh air current blowing from Valdelsa which mitigates the climate and increases the temperature range during the night. Therefore, even in particularly warm years such as 2017, the vines completed their vegetative cycle in an optimal way keeping a high acidity in the grape. The 2017 vintage adds to I Sodi di S. Niccolò typical features - complexity, elegance and persistence - a great freshness, premise of longevity. The wine immediately unveils a great structure, both olfactory and gustatory, with a marked acidity which makes it long and persistent, perfect to become a long aging wine.

Tasting notes: intense ruby red color and with a great olfactory concentration, thanks to the presence of a ripe red fruit that leads to notes of jam, spices, vanilla and licorice. In the mouth the wine is characterized by a dense and elegant texture, also supported by the important acidity of the Sangiovese, the tannins are absolutely sweet and the finish is long and of great persistence.

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

