



I Sodi di S. Niccolò 2018 – Toscana IGT

Castellare di Castellina I Sodi di S. Niccolò, is one of the few Italian Supertuscans made exclusively with native vines: 85% Sangiovese and 15% Malvasia Nera. The name derives from the word used by Tuscan peasants to describe those lands that must be worked by hand, being too hard (Sodi) or too steep to allow the use of oxen. San Niccolò, on the other hand, is the name of the 14th century church that rises on the property of Castellare around which some of the most suitable vineyards are located. On the label, the iconic bird, always present on the red wines of Castellare, symbol of the daily commitment to sustainable viticulture that the winery has been carrying out for over 40 years.

The vintage 2018

The 2018 season began with an early bud break due to higher than average temperatures in March and April, followed by a fairly rainy May. In general, the spring in Chianti Classico was characterized by temperatures 3-4 ° lower than the average for the period, while the summer was quite normal. A wonderful September, with a succession of sunny days and a significant temperature range between day and night, then allowed us to reach a perfect phenolic and aromatic ripening of the grapes.

The winemaking process

The manual harvest of the grapes took place in the first week of October and the bunches, placed in small boxes to avoid crushing, were immediately placed on the selection table for the sorting and subsequent destemming of the berries. Alcoholic fermentation took place in steel tanks, separately for the two varieties, at around 25 ° C for 7 days. Following, about 20 days of maceration on the skins and then malolactic fermentation. At the beginning of 2019 the wine was then transferred to new barriques (2/3 new and 1/3 used) for a period of about 30 months. At the end of the ageing in wood, the blend was carried out and, after a short period in the tank, I Sodi di S. Niccolò 2018 was bottled where it rested 10 months before being sold on the market.

Tasting notes

“I Sodi di S. Niccolò 2018 is characterized by a great olfactory intensity and a dense and elegant texture of sweet tannins, supported by the acidity of Sangiovese, even more marked in this fresh year which made the sip particularly pleasant and crunchy, with a long and persistent finish. Ready immediately and, at the same time, suitable for a very long aging”.

Alessandro Cellai, winemaker

Awards

It was 1977 when I Sodi di S. Niccolò was bottled for the first time. Since then, 40 harvests have followed (1978 not bottled) and increasingly important awards: I Sodi di S. Niccolò, in fact, was the first Italian wine to be included in the 1988 Top 100 by Wine Spectator with the 1985 vintage; same recognition in 1989 with the 1986 vintage. Furthermore, it has conquered, twice, first with the 2013 vintage and then with the 2016, the title of first Italian wine, adding the scores of the Italian and foreign critics.

Ratings 2018

Decanter

96/100

GardiniNotes
THE WINE KILLERS

100/100

