

CASTELLARE

DI CASTELLINA



I Sodi di S. Niccolò 2019 – 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 2019 vintage

The 2019 vintage was characterized by extreme variability from a climatic point of view. In spring, in the Chianti Classico area, the temperatures below the seasonal average and rainfall during flowering delayed the subsequent phenological phases, lengthening the plant's vegetative cycle. However, the abundant rainfall has allowed the creation of important water reserves, suitable for facing a moderately hot summer, with temperatures high, but not so high as to cause burns or dehydration. A wonderful September, with a succession of sunny days and a significant temperature difference between day and night, allow to reach a perfect phenolic and aromatic ripening of the grapes. A vintage therefore which, despite initial concerns, turned out to be one of the best in recent years.

The winemaking process

The manual harvest 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 destemming of the berries. Alcoholic fermentation took place in steel tanks, separately for the two varieties, at around 25 ° C for 7 days, followed by about 20 days of maceration on the skins and then malolactic fermentation. At the beginning of 2020 the wine was then transferred to new barriques (2/3 new and 1/3 used) for 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 2019 was bottled where it rested 10 months before being released.

Tasting notes

“I Sodi di S. Niccolò 2019 is characterized by a great olfactory intensity and a dense and elegant texture of sweet and silky tannins. The acidity of Sangiovetto gives great freshness and makes the sip particularly pleasant and crunchy, with a long finish and great persistence. Ready to drink now but also 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.

2019 vintage ratings

