

# CASTELLARE

DI CASTELLINA

## I Sodi di S. Niccolò 2021 - 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. 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 2021 vintage

The 2021 harvest in Tuscany was initially expected to be particularly difficult due to the prolonged lack of rainfall. Until the end of August, the outlook was not promising, but around September 10th, a drastic drop in nighttime temperatures prevented the dehydration process of the grape clusters, allowing a perfect maturation. Thanks to this change, what was expected to be a challenging vintage ultimately turned out to be excellent. The harvested grapes were of outstanding quality, especially the Sangiovese, which, being a late variety, benefited from the drop in temperatures.

### 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 2022 the wine was then transferred into the barriques (50% new) for about 30 months. At the end of the ageing in wood, the wine rested in concrete tanks before being bottled. I Sodi di S. Niccolò 2021 continued the ageing in the bottle for another 8 months before being released on the market.

## **Tasting notes**

“I Sodi di S. Niccolò 2021 is characterized by a great olfactory intensity and a dense and elegant texture of sweet and silky tannins. The acidity of Sangiovese gives to the wine great freshness and makes the sip particularly pleasant and crunchy, with a long and highly 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, many important awards have followed: I Sodi di S. Niccolò, in fact, was the first Italian wine to be included in the 1988 Top 100 list by Wine Spectator with the 1985 vintage; and again in 1989 with the 1986 vintage. Furthermore, it won the title of Best Italian Red wine, first with the 2013 vintage and then with the 2016, by adding the scores awarded by Italian and international wine critics.

## **Ratings and reviews**

### **99 PTS FALSTAFF**

“Powerful and luminous ruby red. Captivating nose with fine ripe fruit, dark cherries, blackberries, and plums, followed by tobacco and licorice. On the palate, it feels like a harmonious blend of many well-ripened berries, then it opens up very precisely and long with fine tannins, good tension, and a long finish”.

**Othmar Kiem and Simon Staffler**

