



GOVERNO DI CASTELLARE

Toscana IGT

FIRST VINTAGE	TPOLOGY	GRAPES	VINEYARDS
1986	young red wine easy to drink	90% Sangiovese 5% Malvasia nera 5% Canaiolo	Castellina in Chianti (SI)

The fresh spring wine. It is the wine produced with the traditional Tuscan vinification technique, called "Governo", which sees the addition of a small quantity of dried grapes after the first fermentation. Ready in the spring, this wine is soft, lively, easy to drink and can also be enjoyed cold in the fridge during the summer.

Tasting notes: light ruby red. Floral bouquet. Smooth, lively, easy-drinking wine.

Pairing: matches well with various pasta and rice dishes, white meat, as well as fish stews. Ideal for special pairings with typical Tuscan soups and fresh pasta.

Municipality of production: Castellina in Chianti (SI)

Soil type: limestone, clay

Vineyard altitude: 350-400 mt. s.l.m.

Training system: guyot single-arched cane

Planting density: 3.000 plants per hectar

Grape yield per hectars: 70 Ql

Harvesting period: october

Vinification: in steel

Malolactic fermentation: done

Aging: in concrete and bottle

Duration of the aging in concrete: 4 months

Duration of the aging in bottle: 2 months

Available formats: 0,75 l

