



CONIALE 2021

Toscana IGT

FIRST VINTAGE	TYOLOGY	GRAPES	VINEYARDS
1987	Red with great structure and longevity	100% Cabernet Sauvignon	Castellina in Chianti (SI)

100% Cabernet Sauvignon, to measure the productive capacity of Castellare with the rest of the world. The result of careful work in the vineyard and cellar to get more elegance than power. The result illustrates the characteristics of the terroir perfectly.

Vintage 2021 notes: the season was balanced and favorable. After a mild, rainy winter, spring brought early budding, later slowed by April's cool weather. May and June were regular, with moderate rainfall ensuring good flowering. The summer was warm and dry, with some rain in August that supported optimal ripening. September and October, sunny and breezy with cool nights, allowed for slow and complete grape maturation. The 2021 harvest is considered one of the best ever.

Tasting notes: intense ruby red. This wine immediately conveys a hint of cherries and small fruits such as currants. The overall bouquet is complemented by subtle woody notes. The palate is well balanced and persistent.

Pairing: it matches well with roasts, steaks and red meat in general. Even the game and aged cheeses are perfect to enjoy the best of this wine.

Municipality of production: Castellina in Chianti (SI)

Soil type: fine-grained, rich in skeleton

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

Name of the vineyard: Coniale

Training system: guyot single-arched cane

Planting density: 2.500 plants per hectare

Grape yield per hectars: 40 Ql

Harvesting period: end of september

Vinification: in steel

Aging: in barriques for 50% new

Duration of the aging in barrique: 18 months

Duration of the aging in bottle: 10 months

Available formats: 0,75 l

