

CASTELLARE

DI CASTELLINA

I Sodi di S. Niccolò 2022 - Toscana IGT

Castellare di Castellina I Sodi di S. Niccolò, is one of the few Italian Super Tuscan wines 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 2022 vintage marks the wine's 45th harvest. To celebrate this milestone, an elegant black label has been designed featuring the stonechat (*Saxicola torquatus*), a colorful little bird often spotted among the vineyards of Castellare.

The 2022 vintage

The 2022 vintage was characterized by a warm and dry climate, with good spring water reserves followed by a dry summer and high temperatures. The rains at the end of August favoured the ripening, allowing for an early but regular harvest, with healthy and well-concentrated grapes. The wines are intense in colour, with mature and fine aromatic profiles, centred on red fruit and floral notes, accompanied by light spicy nuances. On the palate they express good structure, mature and integrated tannins supported by a freshness sufficient to guarantee balance and a good prospect of refinement.

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 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 2023 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 2022 continued the ageing in the bottle for another 8 months before being released.



Tasting notes













“I Sodi di S. Niccolò 2022 is characterized by a great olfactory intensity and a dense and elegant texture of sweet and silky tannins. The acidity of Sangiovetto 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

The first vintage of *I Sodi di S. Niccolò* was released in 1977, making it the fourth historic Super Tuscan from the Chianti Classico region. Over the years, it has earned widespread acclaim, securing a place three times in *Wine Spectator's* Top 100 and being included in the inaugural global Top 100 by *Vinous*, curated by Antonio Galloni.

These accolades are a tribute to the vision and expertise of Alessandro Cellai, winemaker and Vice President of the Domini Castellare di Castellina group, highlighting his consistent ability to craft wines of remarkable depth, elegance, and distinction.

The selection of the best ratings ever

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|--|---|--|---|---|---|
|  99/100 |  98/100 |  Robert Parker 97/100 |  97/100 6° posto Top 100 |  96/100 |  96/100 |
|  100/100 |  98/100 |  3 Bicchieri PLUS |  Super 3 Stelle |  TTTT |  Gold Medal |