

i castagni bolgheri rosso superiore DOC

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toscana

I Castagni is a single vineyard with "superior" character. The soil composition is rich in clay, which facilitates slower ripening of the grapes. The vines have been planted at 6,200 plants/ha and trained on the Guyot method, cultivated following traditional manual methods without using herbicides or chemical tillings. Green harvest guarantees a perfect vegetative balance of fruit and leaves in the vineyard. This wine comes from the strictest selection of the best bunches from this vineyard. After a long maceration in wooden casks is the fining in barriques for 18 months. The wine is bottled without filtering and remains in the cellar for another 18 months.

grape varieties:

70% Cabernet, 20% Syrah, 10% Teroldego

exposure: Southwest

altitude: 40m A.S.L.

soil: Clay and sand with a high presence of gravel

alcohol: 13.50%

production: 6,000 bottles

tasting notes:

Intense ruby red color with black tones. On the nose is mature red and black fruit with hints of balsamic and complex minerals. The palate is round with soft well-matured tannins which take the flavor of fruit and minerality through to a persistent and satisfying finish.

The Wine Advocate

2005	I Castagni Bolgheri Rosso	92 points
2004	I Castagni Bolgheri Rosso	91 points
2003	I Castagni Bolgheri Rosso	91 points

The Wine Spectator

2001	I Castagni Bolgheri Rosso	91 points
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