ROCCA di CASTAGNOLI
dal 1730

STIELLE GRAN SELEZIONE

CHIANTI CLASSICO GRAN SELEZIONE DOCG



Stielle hill is one of the historical areas of Sangiovese grape production. Evidence of vine cultivation dates back to deeds deposited by former owners in 1153. The aspect and typical Chianti soil make it a very suitable area. The terrain's brightness, ventilation and high-ground location, along with a selection of old Sangiovese clones native to the area, complete its special suitability for Grand Cru production.

Stielle vineyard is located on a hill between 500 and 580 metres above sea level with 9 hectares of predominantly Sangiovese, exposed from west to east. The soils are predominantly Alberese with limestone-clay sequences.

APPELLATION Chianti Classico Gran Selezione DOCG

GRAPE VARIETY 100% Sangiovese

VINEYARD Stielle

SOIL Medium-textured and rich in skeleton typical of the area: predominantly Alberese with limestone veins.

VINEYARD SIZE 9 ha

VINEYARD AGE 30 to 10 years old

EXPOSURE West to East

AVERAGE ALTITUDE 500-580 m a.s.l.

VINEYARD DENSITY 5000 vines/hectare

AVERAGE YIELD PER PLANT 1kg

CULTIVATION/PRUNING Spur pruning and cane pruning

HARVEST Second half of October

MACERATION At a temperature of about 24°C for 12/20 days. Fermentation is carried out with native yeasts.

MALOLACTIC FERMENTATION In steel

AGING At least 18 months in tonneaux and large barrels; assembly in large barrels and further maturation for 4 months. Then at least 12 months of bottle aging.

SENSORY PROFILE Clear hints of small ripe red berries. The spicy and balsamic notes due to the passage in wood are well-integrated, leaving space to the characteristic features of Sangiovese. On the palate it is full-bodied and potent with good acidity and enveloping, crunchy tannins that make the wine elegant and easy to drink. Fresh, lingering finish. The wine undergoes very wide filtration: this can lead to a natural sediment in the bottle that does not affect the wine's sensory profile.

PAIRING Steak Florentine, game, roasts and mature cheeses.

SERVING TEMPERATURE 16°C.

TENUTE CALÌ
vini e relais

graffetta
SICILIA

ROCCA di CASTAGNOLI
dal 1730

POGGIO MAESTRINO