



ROCCA di CASTAGNOLI
dal 1730

CHIANTI

D.O.C.G. FATTORIA DI SCANNANO



From the Sienese hills, in the Rapolano thermal area, a wine with character and tradition that emphasizes fruit and fragrance.

APPELLATION Chianti DOCG

GRAPE VARIETY 90% Sangiovese, 10% Ciliegiolo

VINEYARD Various plots in Serre di Rapolano (Siena)

SOIL Medium-textured

VINEYARD SIZE 16 ha

VINEYARD AGE 20 years old

EXPOSURE Various

AVERAGE ALTITUDE 300m a.s.l.

VINEYARD DENSITY 4000 vines/hectare

AVERAGE YIELD PER PLANT 1.5kg

CULTIVATION/PRUNING Spur pruning and cane pruning

HARVEST First half of October

MACERATION At a controlled temperature (28°C) for about 8/10 days

MALOLACTIC FERMENTATION In steel

AGING Matured in oak barrels for a minimum of 4 months. Bottling and then aging in the bottle for at least 3 months

SENSORY PROFILE Ruby red color with violet hues. Intense nose rich in fruity, winy aromas. Pleasant, balanced woody note. It is soft in the mouth with lively, sweet tannins. Our wine is lightly filtered to preserve its freshness and fragrance.

PAIRING First courses with meat sauces. Tuscan soup "Ribollita". White meat main courses and medium-aged cheeses.

SERVING TEMPERATURE 16°C.



TENUTE CALÌ
vini e relais


graffetta
SICILIA



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POGGIO
MAESTRINO