ROCCA di CASTAGNOLI
dal 1730

VIN SANTO DEL CHIANTI CLASSICO

DOC



From various plots in Loc. Castagnoli, the very small-scale production of this historic wine is strictly carried out using traditional methods, in order to keep the custom alive for future generations. The high production costs of Vin Santo del Chianti Classico DOC are not even slightly compensated by the sales value, but this dessert wine is exclusively dedicated to our ancestors, who handed down this beautiful custom.

APPELLATION Vin Santo del Chianti Classico DOC

GRAPE VARIETY 90% Malvasia Lunga del Chianti, 10% Trebbiano Toscano

VINEYARD Various plots in Loc. Castagnoli

SOIL Medium-textured, rich in rock fragments typical of the Alberese area and limestone.

VINEYARD SIZE 3 ha

VINEYARD AGE 30 years old

EXPOSURE Various

AVERAGE ALTITUDE 500m a.s.l.

VINEYARD DENSITY 5000 vines/hectare

AVERAGE YIELD PER PLANT 1kg

CULTIVATION/PRUNING Spur pruning

HARVEST Second half of September

DRYING The grapes remain on racks for at least 3 months

MALOLACTIC FERMENTATION In cask

FERMENTATION In cask

AGING At least 4 years in 100L casks at various stages, then at least 6 months in steel and 1 year in the bottle

ANNUAL PRODUCTION About 1,000 bottles

SENSORY PROFILE Amber color, rich and intense aroma with hints of honey, vanilla, dried fruit and nuts (mainly almond). Enveloping, harmonious taste with a long finish.

PAIRING Blue or Cured cheeses, desserts.

SERVING TEMPERATURE 16°C.

TENUTE CALÌ
vini e relais

graffetta
SICILIA

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POGGIO MAESTRINO