



ROCCA di CASTAGNOLI
dal 1730

BOSCORICCIO

TOSCANA IGT



BoscoRiccio was born as a dedication to our territory, the name Bosco in Italian represents the forest, that which surrounds us and with which we have lived in symbiosis for centuries, Riccio is a hedgehog, a clear reference to the Chestnut tree from which our winery takes its name. Thus was born BoscoRiccio a wine designed to be a hymn to conviviality, good drinking and the joy of being together in a carefree and fun way. We wanted to produce a fresh, youthful, colorful and convivial wine. An "easy" and carefree wine, because not weighed down by too much rhetoric that often surrounds the world of wine, it has a soul a bit Funk and a bit Rock. We produced it with what we like.

APPELLATION Toscana IGT

GRAPE VARIETY Cabernet Franc and Petit Verdot

VINEYARD Serre di Rapolano

SOIL Deep soil rich of limestone

VINEYARD SIZE 4 ha

VINEYARD AGE 10 years old

EXPOSURE East/West

AVERAGE ALTITUDE 300m a.s.l.

VINEYARD DENSITY 5000 vines/hectare

AVERAGE YIELD PER PLANT 1kg

CULTIVATION/PRUNING Guyot

HARVEST First half of October

MACERATION At a temperature of about 25°C for 25 days

MALOLACTIC FERMENTATION In steel

AGING At least 8 months in barriques and tonneaux at various stages

ANNUAL PRODUCTION About 15,000 bottles

SENSORY PROFILE

PAIRING Grilled meat and medium-aged cheeses.

SERVING TEMPERATURE 16°C.



TENUTE CALÌ

vini e relais


graffetta
SICILIA


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POGGIO
MAESTRINO