



ROCCA di CASTAGNOLI
dal 1730

BURIANO

TOSCANA IGT



Buriano is another of the historical grape production areas. The exposure and typical Chianti soil, with alberese and limestone veins, make it a particularly suitable area for long and complex maturation in the vineyard. Luminosity, ventilation and its high altitude position complete its great vocation as befits the Gran Cru.

Buriano is a historic Bordeaux-style blended wine that we have been producing at Rocca di Castagnoli since 1985 and is made on the high side of the Stielle vineyard, to which some 2.2 hectares of Cabernet Sauvignon are dedicated.

The Cabernet Sauvignon di Buriano maintains a character that combines the roundness and fullness, typical of Bordeaux blends, with the minerality and freshness of the Chianti terrior.

APPELLATION Toscana IGT

GRAPE VARIETY 100 % Cabernet Sauvignon

VINEYARD Buriano

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

VINEYARD SIZE 2,2 ha

VINEYARD AGE 15 years old

EXPOSURE North/south

AVERAGE ALTITUDE 550m 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 28°C for 10/12 days

MALOLACTIC FERMENTATION In steel

AGING At least 18 months in barriques at various stages, then at least 6 months in steel and 1 year in the bottle.

ANNUAL PRODUCTION About 7,000 bottles

SENSORY PROFILE Aromas of ripe red fruit, black pepper and leather. On the palate it is full-bodied and potent, with a fresh finish that adds elegance with enveloping, powerful tannins. A wine of great character intended for long aging.

PAIRING Game, roasts and mature cheeses.

SERVING TEMPERATURE 16°C.



TENUTE CALÌ
vini e relais



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