ROCCA di CASTAGNOLI
dal 1730

CHIANTI CLASSICO ROCCA DI CASTAGNOLI

DOCG



The grapes used to make this wine are produced in all the property's plots, 63 hectares around the medieval fortress and the village after which the company is named.

The plots are varied with different exposures, altitudes and soil characteristics. They range from vineyards located 340 metres above sea level to peaks of 530 metres.

The vineyards are located at different exposures and the type of soil can vary from areas rich in Macigno and other sandstones, to soils composed mainly of Alberese, limestone areas and schistose argillites, mainly 'Galestro'.

APPELLATION Chianti Classico DOCG

GRAPE VARIETY 90% Sangiovese; 10% Canaiolo and Colorino

VINEYARD Various plots in Loc. Castagnoli

SOIL The Chianti Classico vintage comes from the estate's various plots of land where one can find very varied soils with the presence of skeleton typical of the area such as: Alberese, limestone areas, Macigno del Chianti and some clay sequences**.**

VINEYARD SIZE 63 ha

VINEYARD AGE Various, from new to 35 years old

EXPOSURE Various

AVERAGE ALTITUDE From 340 to 500m a.s.l.

VINEYARD DENSITY 5000 vines/hectare

AVERAGE YIELD PER PLANT 1.5kg

CULTIVATION/PRUNING Spur pruning and cane pruning

HARVEST October

MACERATION At a temperature of about 28°C for 10/12 days

MALOLACTIC FERMENTATION In steel

AGING At least 1 year in typical Chianti barrels and in steel for a further 3 months, then 6 months in the bottle.

ANNUAL PRODUCTION About 250,000 bottles

SENSORY PROFILE Chianti Classico Rocca di Castagnoli is a wine with an excellent complexity and structure. It has a red color with violet hues. Intense nose rich in fruity, winy aromas. Accompanied by a pleasant fruity cherry component, the fresh note is particularly remarkable and balanced with hints of lively tannins, which are perfectly integrated with the wine's extract components.

PAIRING White meats, medium-aged cheeses and roasts.

SERVING TEMPERATURE 16-18°C

TENUTE CALÌ
vini e relais

graffetta
SICILIA

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POGGIO MAESTRINO