ROCCA di CASTAGNOLI
dal 1730

PRATOLA

TOSCANA IGT



The Le Pratola vineyard is located at 400 meters above sea level and is well-exposed to the sun, but well-protected when the sun is at its maximum intensity. The temperature change at night promotes slow and well-balanced maturation, with sweet tannins and complex extracts. The soil, which is rich in Galestro stone, is well-drained and provides minerality and natural acid tones. The wine that comes from this vineyard was a pure Merlot until the 2015 vintage. From the 2018 vintage, however, it has been changed with the use of a native grape variety, Colorino.

APPELLATION Toscana IGT

GRAPE VARIETY Colorino 100% (since vintage 2018, before it was Merlot 100% until 2015)

VINEYARD Pratola

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

VINEYARD SIZE 4 ha

VINEYARD AGE 20 years old

EXPOSURE North/south

AVERAGE ALTITUDE 400m a.s.l.

VINEYARD DENSITY 5000 vines/hectare

AVERAGE YIELD PER PLANT 1kg

CULTIVATION/PRUNING Spur pruning

HARVEST First 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 Le Pratola is a perfectly balanced red wine with a very concentrated ruby red color with violet hues. The nose features striking notes of black cherry, followed by hints of chocolate, cinnamon, tobacco and black pepper. Very soft and meaty on the palate, thanks to the delicate tannins. Very lingering finish.

PAIRING Grilled meat and medium-aged cheeses.

SERVING TEMPERATURE 16°C.

TENUTE CALÌ
vini e relais

graffetta
SICILIA

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POGGIO MAESTRINO