



ROCCA di CASTAGNOLI
dal 1730

NOTTE TEMPI - IGT TOSCANA



VINEYARD: at the "La Stella" farm from Gouyot breeding

GRAPES: Malvasia Lunga del Chianti with Trebbiano and Chardonnay

HARVEST: manual selection in small boxes

FERMENTATION: spontaneous in a concrete tank for about a week. Overnight tapping of the free-flowing liquid for natural draining and completion of fermentation

AGING CELLAR: in cement tanks for 8 months

AGING BOTTLE: in bottles for at least 12 months

Unfiltered wine and possible presence of natural tartrate sediments

IGT BIANCO TOSCANA - MACERATO



TENUTE CALÌ
vini e relais


graffetta
SICILIA



ROCCA di CASTAGNOLI
dal 1730


POGGIO
MAESTRINO