



ROCCA di CASTAGNOLI
dal 1730

TEMPI - CHIANTI CLASSICO



VINEYARD: 4 hectare of alberello at 600mt above sea level

GRAPES: Sangiovese

HARVEST: Manual between the beginning and the middle of October

FERMENTATION: Malolactic in tonneaux

AGING CELLAR: Amphora for 12 months and cement for another 12

AGING BOTTLE: About 20-24 months in the bottle

Unfiltered wine possible sediments of natural tartrates

Chianti Classico



TENUTE CALÌ
vini e relais


graffetta
SICILIA



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POGGIO
MAESTRINO