

PRODUCER: ROCCA DI CASTAGNOLI

REGION: TOSCANA



DESCRIPTION: *Located in the Gaiole district, with vast extensions of vineyard land into the Castellina district of the Chianti Classico, Rocca di Castagnoli may be the Classico's largest estate in acreage planted to vine. This does not hinder the thriving estate to produce some of the most distinguished examples of Chianti Classico. By bottling only the very best from their production, results of great typical character have been achieved. Also contributing to this character is clearly the soil - 'Galestro' is a stone look alike compacted form of clay which captures high amounts of minerals. This estate represents the rare quest for classical, acidity driven, but ripe Chianti Classico from higher altitude vineyards.*

HISTORY: *The little village, or borgo, of Castagnoli has existed since the early Middle Ages. The first reliable documentation dates back as far as the year 900 AD and concerns the sale of a holding called Stielle, which still today is the name and location of the best vineyard within the Rocca di Castagnoli estate. Owned by the Cali family, this estate has shown great integrity by aiming at a vineyard distinction on each label, to document the variety of soils and microclimates that make the Chianti Classico so famous. Today Rocca di Castagnoli is the only estate developing new head pruned Sangiovese vineyards in the Classico region.*

APPELLATIONS: Chianti Classico DOCG, Chianti DOCG, Toscana IGT

LOCATION: Gaiole in Chianti, SI

REGION: Toscana

VITICULTURE: Conventional, in conversion to organic

YEASTS: Native

VARIETALS: Sangiovese, Canaiolo, Colorino, Merlot, Cabernet Sauvignon, Chardonnay

SOIL TYPE: Galestro (shale), clay, calcareous

ENOLOGIST: Daniele Pagni

VITICULTURIST: Giacomo Fanetti

HECTARES VINEYARD: 72

TOT PROD BOTTLES: 600,000



ROSSO DELLA ROCCA

VARIETY: 90% Sangiovese, 10% Ciliegiolo

APPELLATION: Chianti DOCG

TOTAL PRODUCTION: 120,000 bottles

VINEYARD ALTITUDE: 350 meters

AGING: 6 months oak barrels (32 and 54hl) and barriques

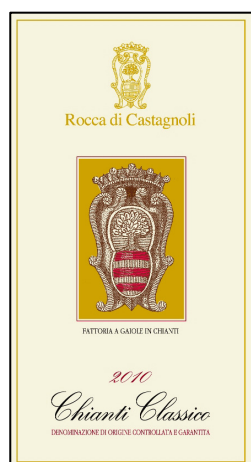
MACERATION TIME: 10-12 days at controlled temperature of 28°C

VINIFICATION METHOD: Malolactic fermentation in stainless steel tanks.

Aging in oak and barrique.

DESCRIPTION: Superb Chianti from the region south-east of the Chianti Classico.

TASTING NOTES: Fresh notes of red mixed fruit, light cinnamon and fresh tobacco leaf.



CHIANTI CLASSICO

VARIETY: 90% Sangiovese, 10% Canaiolo and Colorino

APPELLATION: Chianti Classico DOCG

TOTAL PRODUCTION: 350,000 bottles

VINEYARD ALTITUDE: 420 meters

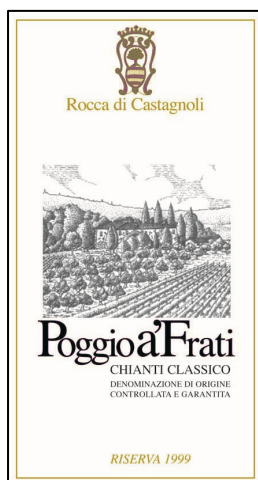
AGING: 12 months large oak barrels, 3 months stainless steel, 6 months bottle

MACERATION TIME: 10-12 days at controlled temperature of 28°C

VINIFICATION METHOD: Alcoholic and malolactic fermentation in stainless steel tanks. Aging in oak and steel.

DESCRIPTION: High altitude, pristine viticulture on unique Galestro soil, yields fair colored vivacious and age worthy Sangiovese based wines.

TASTING NOTES: Preserved cherries with a light balsamic note, bright and impressive palate and a long standing, lightly salty finish.



POGGIO A' FRATI RISERVA

VARIETY: 95% Sangiovese, 5% Canaiolo

APPELLATION: Chianti Classico DOCG Riserva

TOTAL PRODUCTION: 20,000 bottles

VINEYARD ALTITUDE: 430 meters

AGING: 15 months large oak barrels and tonneaux, 6 months stainless steel, 12 months bottle

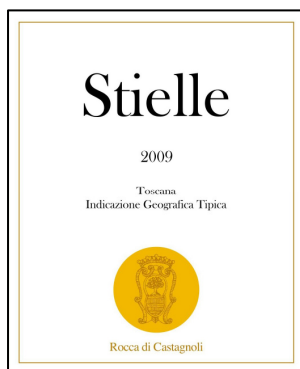
MACERATION TIME: 10-12 days at controlled temperature of 28°C

VINIFICATION METHOD: Alcoholic and malolactic fermentation in stainless steel tanks. Aging in oak and steel.

DESCRIPTION: Single vineyard Riserva from low yielding Sangiovese vines aged in various size casks and barrels.

TASTING NOTES: Prunes and cherries, cinnamon and tobacco, right out of the

lecture book of sommelier school – a class on its own.



STIELLE

VARIETY: 100% Sangiovese

APPELLATION: Toscana Rosso IGT

TOTAL PRODUCTION: 15,000 bottles

VINEYARD ALTITUDE: 440 meters

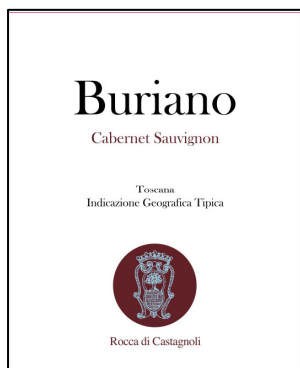
AGING: 12 months tonneaux, 4 months large oak barrel, 18 months bottle

MACERATION TIME: 12-20 days at controlled temperature of 24°C

VINIFICATION METHOD: Alcoholic and malolactic fermentation in stainless steel with indigenous yeasts. Aging in oak.

DESCRIPTION: Grand cru Sangiovese from a high altitude vineyard site known to have grown grapes for over 1200 years.

TASTING NOTES: Super focused cherry and cassis fruit, light spice with a balanced and light salty finish.



BURIANO

VARIETY: 100% Cabernet Sauvignon

APPELLATION: Toscana Rosso IGT

TOTAL PRODUCTION: 7,000 bottles

VINEYARD ALTITUDE: 350 meters

AGING: 18 months barrique (different ages), 6 months stainless steel, 12 months bottle

MACERATION TIME: 10-12 days at controlled temperature of 28°C

VINIFICATION METHOD: Alcoholic and malolactic fermentation in stainless steel. Aging in oak and steel.

DESCRIPTION: Cabernet planted on the old Stielle vineyard site, ripens every year astoundingly fresh and complex.

TASTING NOTES: Cassis, black olives, coffee, fat yet fluid, grippy yet salty.



MOLINO DELLE BALZE

VARIETY: 100% Chardonnay

APPELLATION: Toscana IGT

TOTAL PRODUCTION: 10,000 bottles

VINEYARD ALTITUDE: 420 meters

AGING: 50% in barrique 50% in stainless steel during fermentation and malolactic fermentation, 1 month together in stainless steel, 10 months bottle

MACERATION TIME: Cold maceration for 48 hours

VINIFICATION METHOD: Cold maceration followed by light crushing. Fermentation at 50% in steel, 50% in 1st and 2nd use barriques for 10 days, followed by malolactic fermentation. Blended and bottled.

DESCRIPTION: A no oak Chardonnay planted at the lesser sunny Molino delle Balze vineyard, loads of Galestro soil and very well drained.

TASTING NOTES: Super ripe pineapple, yellow peaches and quince, playfully ending with a fabulous salty touch.



VIN SANTO

VARIETY: 90% Malvasia Lunga del Chianti, 10% Trebbiano Toscano

APPELLATION: Vin Santo del Chianti Classico DOC

TOTAL PRODUCTION: 1,000 bottles

VINEYARD ALTITUDE: 500 meters

AGING: 4 years in 'caratelli' (100L casks), 6 months stainless steel, 12 months bottle

MACERATION TIME: None

VINIFICATION METHOD: Grape bunches stored in baskets for raisining for at least 3 months, then crushed. Alcoholic and malolactic fermentation in caratelli (100L casks). Oak aging.

DESCRIPTION: Natural barrel fermented grape must from post harvest,

dried Malvasia and in much smaller portion Trebbiano.

TASTING NOTES: Succulent, sweet sensations of honey, dried apricots, roasted almonds, and a superbly lingering finish supported by uncommon ripe citric brightness.
