

FATTORIA CASTELLINA



CHIANTI MONTALBANO DOCG 2006

Main vineyard data

Soils: sandy-silt soil with sandstone-derived gravel-pebble texture Vineyard: various estate vineyard blocks Size: 4.5 hectares Vineyard density: 2,500-4,000 vines per ha Average vine age: 15 years Average altitude: 250 metres Aspect: south Average yield per vine: 2 kg

Fermentation, maturation, ageing

100% sangiovese. The must is given a 35-40-day fermentation at 28°C, without the stalks, followed by malolactic fermentation and maturation for 12 months in small barrels. The wine is then assembled in glass-lined vats. After 20 µm cartridge filtering and bottling, the wine is bottle-aged at least 6 months. Our wine is proudly biodynamic, both in the vineyard and in the cellar; the authentic expression of our fantastic terroir.

Main technical data at bottling

Total alcohol: 13.11%
Non-reducing extract: 28.9 g/l
Total acidity: 5.00 g/l pH: 3.55
Volatile acidity: 0.58 g/l Total SO₂: 48 mg/l

Sensory profile

Ruby red in hue with purple highlights. The nose reveals a clean and distinct bouquet, with layers of rich, complex fragrances of well rounded fruit, with an alcoholic dominant note; a very pleasant cherry finish.. Velvet smooth in the mouth, with perceivable tannins; it evolves on the tongue with long and persistent floral and orchard fruit notes. Refreshingly vivacious on the palate. Good ageing potential given the sustained acidity and the powerful tannins.

Production: 10000



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