

FATTORIA CASTELLINA



CHIANTI MONTALBANO 2003

Main vineyard data

Soils: sandy-silt soil with sandstone-derived gravel-pebble texture

Vineyard: various estate vineyard blocks

Size: 3.5 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

Cuvée: at least 90% sangiovese, plus 10% other complementary red grape varieties. The must is given a 10-12-day fermentation at 28°C, without the stalks, followed by malolactic fermentation and maturation for some 7 months in stainless steel. The blend is then assembled in glass-lined vats and eggwhite-fined. After cartridge filtering and bottling, the wine is bottle-aged at least 6 months.

Main technical data at bottling

Total alcohol: 13.50 %

Non-reducing extract: 29.5 g/l

Total acidity: 5.6 g/l

pH: 3.54

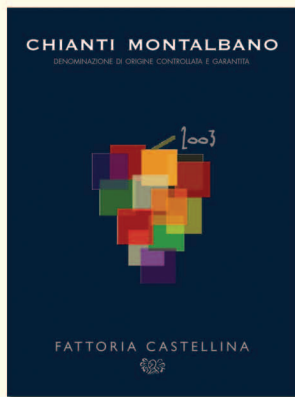
Volatile acidity: 0.36 g/l

Total SO₂: 80 mg/l

Sensory profile

Ruby red in hue with purplish highlights. The nose exhibits rich, complex fragrances of ripe fruit, with a dominant note of wild cherry. Velvet smooth and appealing in the mouth, it shows excellent structure and harmony. A luxurious, long-lingering finish.

Production: 1.250 cases.



Tasting notes/Note di degustazione:

Colour/Colore: _____

Aromas/Aroma: _____

Flavours/Gusto: _____