

Castellare di Castellina

VERTICAL OF I SODI DI S.NICCOLO' 6 VINTAGE FROM 1999 TO 2004 IN ELEGANT WOODEN BOX

This unique and special edition of 6 great vintage about one of the greatest Italian wine,
I Sodi di S. Niccolo'. Selection of 2 bottle of each year from 1999 to 2004 in elegant Castellare wooden box. A must for all wine lover.

The masterpiece of Castellare. Twice named in the Wine Spectator Top 100, again and again three glasses and five bunches, pride of our Farm to have shown the grandeur of Sangioveto and Malvasia Nera, reaching the fifth place in the world. Nowadays the Tuscan wine, made from native vines, with the highest score.

Characteristics:

Full-bodied, with firm yet fine-grained tannins, I Sodi di San Niccoló is an austere, rich and elegant wine that offers supple notes of wild berries, blackberry, currants and cedar, which are elegantly complemented by hints of vanilla and leather.

Denomination: Red wine IGT Toscana
Vintage: 1999, 2000, 2001, 2002, 2003, 2004
Grapes: Sangioveto (85%-90%) and Malvasia Nera (15-10%)
Vinification: in steel for 18/25 days at a controlled temperature (28°)
Malolactic fermentation: Done
Ageing: From15 to 30 months in barrique for 2/3 new
Bottle refinement: 12 months
Type of wood: Barrique of 225 lt and different type of woods
Harvest: following the half of October
Hectare gain: 40/45 q.li/ha
Vines height: 350/400 mt. s.l.m.
Plant density: From 2.700 to 7.000 in the new ones
Age of productive vines: From 25 to 30 years
Alcohol: 13.5% Vol.
Bottle capacity: 0,750 Lt. / Package: 12 bottles in Elegant Wooden Box
Grapes : Sangioveto (85.00%), Malvasia Nera (15.00%)

TOSCANA

Wine has literally been a part of the Tuscan civilization for over 3,000 years. From the time the ancient Etruscans settled in the gentle rolling hills of Tuscany, viticulture and wine production have been an important element of everyday life and indeed was even considered to be mystical. Tuscany is a much larger region than many people realize and it encompasses many different wine regions and climate types. The one thing most regions have in common is the selection of grape varietals. In general, Sangiovese is the dominant red varietal and Trebbiano is the dominant white varietal. The north west of Tuscany is mountainous and is famous for the beautiful Apuan Alps. The climate in the north is continental with hot summers and freezing winters.



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