

CASTELLO DEI RAMPOLLA



PRODUCER PROFILE

Estate owned by:
Maurizia and Luca Di Napoli
Winemaker: Maurizia Di Napoli
Total acreage of vine: 103 (42 Ha)
Winery Production: 90, 000 bts
Region: Toscana

CHIANTI CLASSICO DOCG

WINE DESCRIPTION

Chianti Classico comes from the region situated between the cities of Florence and Siena. The specification "Classico" refers to the most ancient area of production of the Chianti region. This Chianti Classico embodies the intensity and freshness of the territory. The austere elegance of Sangiovese is enhanced by the addition of variable percentages of Cabernet Sauvignon and Merlot. The result is a wine, which is fresh, but also intense, fruity, full bodied and balanced. It has a good acidity and a lingering taste.

TASTING NOTES

Bright ruby red color. The bouquet on the nose is intense, with rich cherry and red berry aromas and leafy undertones. On the palate it is silky, balanced, with medium body, refined tanning and a long flavorful finish of blackberry and chocolate.

FOOD PAIRING

Ideal with red grilled meat, like Bistecca Fiorentina, and semi to well-aged cheeses.

VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	DOCG Chianti Classico
Vineyard size:	10 Ha
Soil composition:	Marl
Training method:	Guyot and spurred cordon
Elevation:	380 m a.s.l.
Vines/hectare:	6,500/Ha
Exposure:	South - South east - South west
Age:	12-14 years
Harvest time:	September
First vintage:	2003
Production:	35,000 bottles

WINEMAKING & AGING

Varietal composition:	90% Sangiovese, 5 % Merlot, 5% Cab. Sauvignon
Fermentation container:	Concrete vats (7 days at 28-30 °C)
Maceration technique:	On the skins for 30 days
Type of aging container:	French oak barriques (no toast/medium toast), oak barrels of 12 Hl and tonneaux of 500 L
Length of aging before bottle:	15 months
Length of bottle aging:	3 months

ANALYTICAL DATA

Alcohol:	13.5 %
Residual sugar:	< 1.0 g/l
Acidity:	5.9 g/L

