



## PRODUCER PROFILE

Estate owned by: Paolo Panerai

Winemaker: Alessandro Cellai

Total acreage under vine: 68

Estate founded: 1977

Winery production: 100,000 Bottles

Region: Toscana

Country: Italy

## Castellare Chianti Classico 2014

### WINE DESCRIPTION

Located in the Chianti Classico commune of Castellina, this Castellare offering is comprised primarily of the local Sangiovese grape, Sangioveto. Research begun in the late 1970s allowed Castellare to isolate this clone and enabled the winery to make this very unique style of a Tuscan classic.

### TASTING NOTES

A bright ruby red in color, this Chianti Classico shows well-integrated aromas of tart red cherries, tobacco, sunbaked earth, and a hint of cedar spice. On the palate, firm structure and refreshing acidity make it a very versatile food wine.

### FOOD PAIRING

Pair this wine with lasagna, ragù sauces, roasted rabbit, or braised veal shank.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Chianti Classico DOCG
Vineyard size:	43
Soil composition:	Calcareous Clay-Loam
Training method:	Guyot
Elevation:	1,450 feet
Vines/acre:	2,220
Yield/acre:	2.4 tons
Exposure:	Southwestern
Year vineyard planted:	1985
Harvest time:	September
First vintage of this wine:	1982
Bottles produced of this wine:	100,000

### WINEMAKING & AGING

Varietal composition:	95% Sangioveto and 5% Canaiolo
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	14 days
Fermentation temperature:	79 °F
Maceration technique:	Racking and Pumpovers
Length of maceration:	7 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	One year
Type of oak:	French
Length of aging before bottling:	7 months
Length of bottle aging:	7 months

### ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.5
Residual sugar:	0.5 g/L
Acidity:	5.1 g/L
Dry extract:	30 g/L