



PRODUCER PROFILE

Estate owned by: Paolo Panerai
 Winemaker: Alessandro Cellai
 Total acreage under vine: 68
 Estate founded: 1977
 Winery production: 105,000 Bottles
 Region: Toscana
 Country: Italy

Castellare Chianti Classico 2007

WINE DESCRIPTION

Grown in vineyards located in the heart of Chianti Classico in the commune of Castellina, this Chianti Classico relies on the Sangiovetto grape, a noble local clone of Sangiovese. Research begun in the late 1970's allowed Castellare to isolate this clone that is responsible for their very unique style of Chianti Classico.

TASTING NOTES

This Chianti is brilliant ruby red with an ample bouquet of violets, iris and vanilla followed by elegant layers of fruit on the palate. Dry and full bodied with hints of almond and slight notes of tobacco.

FOOD PAIRING

Recommended with roast beef, tripe, pecorino toscano cheese and hearty dishes.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Chianti Classico DOCG
Vineyard name:	Chianti Classico/Estate vineyards in Castellina
Soil composition:	Diatomaceous
Training method:	Upside down Guyot
Elevation:	1,200 feet
Vines/acre:	2,000
Yield/acre:	0.8 tons
Exposure:	Southwestern
Harvest time:	September
First vintage of this wine:	1979
Bottles produced of this wine:	105,000

WINEMAKING & AGING

Varietal composition:	95% Sangiovetto and 5% Canaiolo
Fermentation container:	Stainless Steel Tanks
Length of alcoholic fermentation:	7 days
Fermentation temperature:	81 °F
Maceration technique:	Pumpovers and delestage
Length of maceration:	14 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	4 years old
Type of oak:	French oak
Length of aging before bottling:	7 months
Length of bottle aging:	6 months

ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.5
Residual sugar:	1 g/L
Acidity:	6 g/L
Dry extract:	30 g/L