



Castellare Chianti Classico 2001

WINE DESCRIPTION

Made from 95% Sangiovetto and 5% Canaiolo harvested from estate vineyards located 1,200 feet above sea level, in the heart of Chianti Classico. After harvest, the grapes are crushed, de-stemmed and macerated in contact with the skins for 15-20 days. Once fermentation is complete, the wine is transferred to 225 and 500 liter barrels for seven months.

TASTING NOTES

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

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:	1,093
Exposure:	Southwestern
Harvest time:	October
First vintage of this wine:	1979
Bottles produced of this wine:	90,000

WINEMAKING & AGING

Varietal composition:	95% Sangiovetto and 5% Canaiolo
Fermentation container:	Stainless Steel Tanks
Length of alcoholic fermentation:	8 days
Fermentation temperature:	82 °F
Length of maceration:	15-20 days
Type of aging container:	Barrels
Size of aging container:	225-500 L
Length of aging before bottling:	7 months
Length of bottle aging:	7 months

ANALYTICAL DATA

Alcohol:	12.5%
pH level:	3.2
Acidity:	5.8 g/L
Dry extract:	29 g/L

PRODUCER PROFILE

Estate owned by: Paolo Panerai
 Winemaker: Alessandro Cellai
 Total acreage under vine: 68
 Estate founded: 1977
 Winery production: 90,000 Bottles
 Region: Toscana
 Country: Italy