



Castellare I Sodi di S. Niccolò 2014

WINE DESCRIPTION

I Sodi di San Niccolò was created in the early 1980s to demonstrate that native grapes could produce a wine with all the power and grace of a Super Tuscan. The name "I Sodi" refers to land that is difficult to till (the grapes must be hand-harvested), and "San Niccolò" is an abandoned church on the Castellare property. This wine captures both the rich history of the vineyard as well as the Sangiovese grape's enormous potential.

TASTING NOTES

Full-bodied, with firm yet fine-grained tannins, I Sodi di San Niccolò is a rich and elegant wine that offers aromas of ripe cherries, dark berries, and currants which are complemented by notes of vanilla, leather, and cedar. On the palate, this wine is full and rich with high aging potential.

FOOD PAIRING

Pair this wine with braised veal, demi-glaces, roasted suckling pig, and Boeuf Bourguignon.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Toscana IGT
Vineyard name:	The I Sodi di San Niccolò vineyard
Soil composition:	Calcareous Clay-Loam
Elevation:	1,450 feet
Vines/acre:	1,600
Exposure:	Southwestern
Year vineyard planted:	1970
Harvest time:	October
First vintage of this wine:	1979
Bottles produced of this wine:	25,000

WINEMAKING & AGING

Varietal composition:	85% Sangiovese, 15% Malvasia Nera
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	14 days
Fermentation temperature:	79 °F
Maceration technique:	Racking and Pumpovers
Length of maceration:	12 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	New-One year
Type of oak:	French
Length of aging before bottling:	24 months
Length of bottle aging:	24 months

PRODUCER PROFILE

Estate owned by: Paolo Panerai
 Winemaker: Alessandro Cellai
 Total acreage under vine: 68
 Estate founded: 1977
 Winery production: 25,000 Bottles
 Region: Toscana
 Country: Italy