



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

Castellare I Sodi di S. Niccolò 2006

WINE DESCRIPTION

I Sodi di San Niccolò was created in the early 1980s with the goal of demonstrating that the native grapes could produce a wine with all the power and grace of a Super Tuscan-- without the use of international varietals. "I Sodi" refers to land that is difficult to till (grapes must be hand-harvested), and "San Niccolò" is an abandoned church on the Castellare property.

TASTING NOTES

Full-bodied, with firm yet fine-grained tannins, I Sodi di San Niccolò is an austere, rich and elegant wine that offers supple notes of wild berries, blackberry, currants and cedar, which are elegantly complemented by hints of vanilla and leather.

FOOD PAIRING

Pair with tomato sauce and meaty pastas, fine cuts of steak or roast rack of lamb.

VINEYARD & PRODUCTION INFO

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|--------------------------------|---|
| Production area/appellation: | Toscana IGT |
| Vineyard name: | Chianti Classico/The I Sodi di San Niccolò vineyard |
| Vineyard size: | 11 |
| Soil composition: | Calcareous |
| Training method: | Guyot |
| Elevation: | 1,452 feet |
| Vines/acre: | 1,800 |
| Yield/acre: | 2 tons |
| Exposure: | Southeastern |
| Harvest time: | October |
| First vintage of this wine: | 1980 |
| Bottles produced of this wine: | 25,000 |

WINEMAKING & AGING

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|-----------------------------------|--------------------------------------|
| Varietal composition: | 85% Sangiovese and 15% Malvasia Nera |
| Fermentation container: | Stainless Steel Tanks |
| Length of alcoholic fermentation: | 14 days |
| Fermentation temperature: | 79 °F |
| Maceration technique: | Pumpovers and delestage |
| Length of maceration: | 14 days |
| Type of aging container: | Barriques |
| Size of aging container: | 225 L |
| Age of aging container: | 50% new and 50% second passage |
| Type of oak: | French oak |
| Length of aging before bottling: | 24 months |
| Length of bottle aging: | 30 months |

ANALYTICAL DATA

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|-----------------|---------|
| Alcohol: | 13.8% |
| pH level: | 3.6 |
| Residual sugar: | 1 g/L |
| Acidity: | 5.9 g/L |
| Dry extract: | 33 g/L |