



## 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 1987

### 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. The name "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. This wine captures the enormous potential of the Sangiovetto grape.

### TASTING NOTES

Full-bodied, with firm yet fine-grained tannins, I Sodi di San Niccolò is a 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 tomato sauces, fine cuts of steak, or roasted rack of lamb.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Toscana IGT
Vineyard name:	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

Varietal composition:	85% Sangiovetto and 15% Malvasia Nera
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	14 days
Fermentation temperature:	79 °F
Maceration technique:	Pumpover, delestage
Length of maceration:	14 days
Malolactic fermentation:	Yes
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