



Castellare Il Poggiale Chianti Classico Riserva 2001

WINE DESCRIPTION

Made from 90% Sangiovetto, 5% Canaiolo and 5% Ciliegiolo grown in the Il Poggiale vineyard, located 1,148-1,300 feet above sea level and harvested at extremely low yields (less than 2 tons per acre). After a maceration period of 16-23 days, the wine is transferred to barriques and aged for one to two years prior to bottling.

TASTING NOTES

This Riserva is deep ruby red in color and displays richness backed by solid tannin. Full-bodied with plenty of spice, this wine has aging potential.

FOOD PAIRING

An austere wine that goes well with rich fare such as ossobuco, beef stew, casseroles, roast beef, and filet mignon.

VINEYARD & PRODUCTION INFO

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| Production area/appellation: | Chianti Classico DOCG |
| Vineyard name: | Chianti Classico/The Il Poggiale vineyard |
| Vineyard size: | 7.4 |
| Soil composition: | Limestone |
| Training method: | Upside down Guyot |
| Elevation: | 1,148-1,300 feet |
| Vines/acre: | 1.092-2,428 |
| Yield/acre: | 1.8 tons |
| Exposure: | Southeastern |
| Year vineyard planted: | 1967-1970 |
| Harvest time: | October |
| First vintage of this wine: | 1993 |
| Bottles produced of this wine: | 7,000 |

WINEMAKING & AGING

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| Varietal composition: | 90% Sangiovetto, 5% Canaiolo and 5% Ciliegiolo |
| Fermentation container: | Stainless Steel Tanks |
| Fermentation temperature: | 82 °F |
| Length of maceration: | 16-23 days |
| Type of aging container: | Barriques |
| Length of aging before bottling: | 1-2 years |
| Length of bottle aging: | 12-18 months |

ANALYTICAL DATA

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| Alcohol: | 13.2% |
| pH level: | 3.2 |
| Acidity: | 6.2 g/L |
| Dry extract: | 30 g/L |

PRODUCER PROFILE

Estate owned by: Paolo Panerai
 Winemaker: Alessandro Cellai
 Total acreage under vine: 68
 Estate founded: 1977
 Winery production: 7,000 Bottles
 Region: Toscana
 Country: Italy