



PRODUCER PROFILE

Estate owned by: Paolo Panerai
 Winemaker: Alessandro Cellai
 Total acreage under vine: 68
 Estate founded: 1977
 Winery production: 3,500 Bottles
 Region: Toscana
 Country: Italy

Castellare S. Niccolò 2013

WINE DESCRIPTION

Made from 60% Malvasia and 40% Trebbiano, the grapes used in the wine are harvested from various estate vineyards in Castellina. After harvest, the grapes are dried and fermentation is carried out slowly in small barrels known as *caratelli*. The wine is then aged in these barrels for an additional five years.

TASTING NOTES

Brilliant amber in color, this wine offers seductive, layered aromas of roasted nuts, dried apricots, dates, toffee, and spice cake. On the palate, it shows incredible balance with flavors of Macadamia nuts, golden raisins, dried figs, and caramel with a lingering, honeyed finish.

FOOD PAIRING

Pair this wine with torrone, sweet cheeses, anise-flavored biscotti, and hazelnut nougat.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Vin Santo del Chianti DOC
Vineyard name:	The I Sodi di San Niccolò vineyard
Soil composition:	Calcareous Clay-Loam
Elevation:	1,450 feet
Vines/acre:	1,400
Exposure:	Southwestern
Year vineyard planted:	1974
Harvest time:	September
First vintage of this wine:	1979
Bottles produced of this wine:	3,500

WINEMAKING & AGING

Varietal composition:	60% Malvasia and 40% Trebbiano
Fermentation container:	Caratelli
Length of alcoholic fermentation:	30 days
Fermentation temperature:	Not Controlled °F
Malolactic fermentation:	Yes
Type of aging container:	Caratelli
Size of aging container:	100 L
Age of aging container:	One year
Type of oak:	French and Italian
Length of aging before bottling:	5 years
Length of bottle aging:	5 months