

ROCCA DI CASTAGNOLI

Chianti Classico Stielle Gran Selezione 2017

\$67.64*

* Suggested retail price

 Organic

	Product code	33624
	Format	6x750ml
	Listing type	Speculative
	Status	Available
	Type of product	Still wine
	Country	Italy
	Regulated designation	Denominazione di origine controllata e garantita (DOCG)
	Region	Tuscany
	Appellation	Chianti Classico
	Varietal(s)	Sangiovese 100 %
	Alcohol percentage	14%
	Colour	Red
	Sugar	Dry
	Closure type	Cork

ABOUT THIS WINERY

The Cali family purchased the Rocca di Castagnoli estate in 1981 and immediately started renovations. Located in the commune of Gaiole in Chianti, 227 acres of the 2100 are planted to mostly Sangiovese and mostly on the famous galestro soils. Organic farming started in 2012 and certified since 2017. The goal is to make wines that speak of place and time and walk the fine line between traditional and modern Chianti Classico wines.

PRODUCTION NOTES

The grapes used to make this wine are produced in all the property's plots, 72 hectares around the medieval fortress and the village after which the company is named. The soils are medium-textured, rich in rock fragments typical of the Alberese area and limestone. Fermentation and Malolactic fermentation are carried out in stainless steel tanks. Ageing is in typical Chianti barrels and in steel then 6 months in the bottle before release.



- 95 Points -
James Suckling

- 95 Points -
Vinous

- 93 Points -
Wine Advocate

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