

## “Castagnino”

“Castagnino” is the younger brother of our symbol wine Il Castagno.

It is made only with grapes from our vineyards, with very low yields per hectare (max. 4 tons from 5000 vines), strictly selected all over the year, especially before and during the harvest.

Harvest is done usually in mid September, just before harvesting grapes for Il Castagno. Grapes are hand-picked into small 15 kg boxes with ventilation holes, gently destemmed, opening but not crushing the berries, and then pumped in temperature-controlled stainless steel tanks where, thanks to native yeasts, spontaneous fermentation is carried out for about 15 days. The following maceration on skins lasts about two more weeks.

Natural malolactic fermentation (only of the free-run wine, because we never use press wine in our bottles) is spontaneously induced; then follows a short maturation on lees and ageing period in glass-lined cement vats.

Our aim is to experiment the potential of Syrah grape in Cortona, and we wanted to make a complete different wine from our flagship product, Il Castagno, working with the same attention and search of excellence: that's why “Castagnino” is not aged in wood but only in stainless steel and cement vats.

It is a fresh and fruity wine with notes of plum, juniper berries, floral and pleasantly herbaceous hints. In the mouth it is tasty, fragrant and balanced, with good structure and concentration, soft tannins, together with pleasant acidity.

It intends to be a friendly, easily to drink wine. Very original Tuscan and terroir driven Syrah, made with simple, ethical and ecofriendly viticultural methods and winemaking processes, in accordance with the best “technological craftsmanship”.

