

Il Castagno

Il Castagno is the wine that I always wanted to make, the main wine, the symbol product of my winery. It is the perfect expression, in my thoughts, of Syrah grape.

It is made only with the best Syrah 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, to achieve excellence and the best possible interpretation of the vintage

Harvest is done usually at the end of September: 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 three more weeks.

Natural malolactic fermentation (only of the free-run wine, because we never use press wine in our bottles) is spontaneously induced; then, after a further, careful selection of the best wine parcels, follows a 18-24 months period of maturation on lees and ageing in French premium quality oak barrels (Allier, Nevers and Tronçais), from several outstanding tonnelleries.

Il Castagno is a powerful, but well balanced, smooth and elegant wine, with a complex structure, characterized by deep and fascinating aromas of red and black berries, chocolate, coffee and white pepper, nuances of spices, tar and tobacco; soft-textured, velvety tannins, fruity and spicy palate of gorgeous blackberries, strawberries and cherries, plus a lot of mineral hints, and notes of tar, meat and clove. The finish shows wonderful and long multi-layers of character.

It intends to be a unique and original Syrah, very Tuscan and varietal, but at the same time real expression of Cortona terroir, made with simple, ethical and ecofriendly viticultural methods and winemaking processes, in accordance with the best "technological craftsmanship".

