



P · O · D · E · R · E
IL CASTELLACCIO

PROFILE

Podere Il Castellaccio is situated in Castagneto Carducci, in the Livorno area of Tuscany. Alessandro Scappini founded the winery in 2009, but the estate has belonged to his family since the 1960s. The estate is situated on the hills along the Costa degli Etruschi, at an altitude of 100-160 meters above sea level in the world-famous Bolgheri area. The vineyards occupy 3.5 hectares and are planted to Sangiovese, Ciliegiolo, Foglia Tonda, Pugnitello, and Cabernet Franc. Podere Il Castellaccio is the process of organic certification and the ultimate aim of the winery is to become a certified biodynamic producer in the near future.

The vineyard area enjoys a temperate climate with long summers that offer the grapes the ability to ripen fully. The 2015 vintage was consistent with this profile, with warm, but not extreme, temperatures in July and August. Harvest took place during the last week of September and the first week of October.

SPECIFICATIONS

Wine: Valénte

Varietals: Sangiovese, Pugnitello, Foglia Tonda, and Ciliegiolo

Appellation: Toscana IGT

Location: Livorno

Exposure: North and south

Area: 1.5 hectares

Altitude: 160 meters

Soil: Schist, galestro

Vineyard Age: Average of 50 years

Pruning: Spurred Cordon

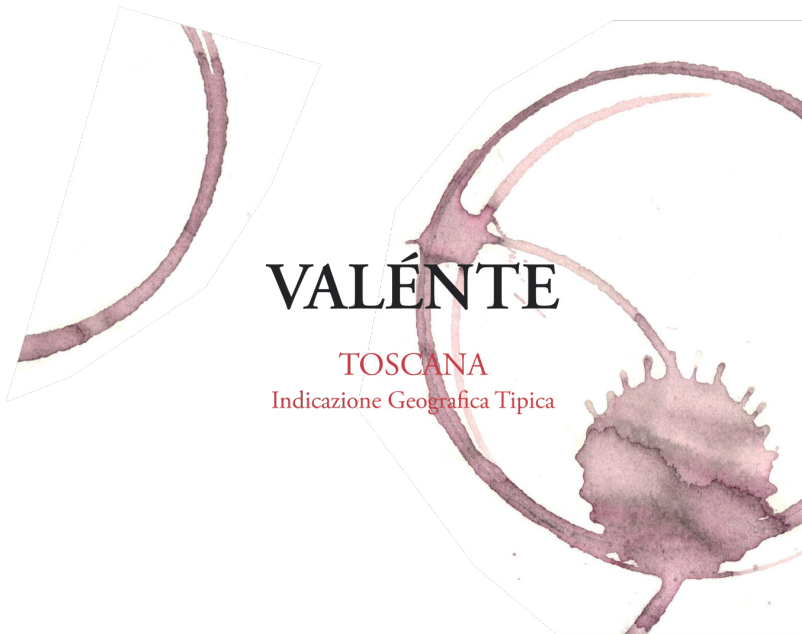
Agricultural Method: Organic, in the certification process

Production: 6000 bottles

Vinification: Each variety is fermented separately in 20 hl wooden casks. Maceration on the skins for about two weeks. After racking, blending is carried out and the wine is aged in 20 hl wooden casks for 12 months, then a further 12 months aging in bottle.

Tasting Note: Elegant, spicy notes with hints of morello cherry and blackcurrant, balsamic vinegar, vanilla, and Mediterranean pine resins.

Alcoholic Content: 14%



SHIVERICK IMPORTS • from vine to glass for more than 30 years

www.shiverick.com • shiverick@shiverick.com