



CASTAGNOLI

Country: Italy
Region: Tuscany
Appellation(s): IGT Toscana, Chianti Classico, Chianti Classico Riserva
Producer: Filippo Pratesi
Founded: 1978
Annual Production: 2550 cases
Farming: Organic
Website: www.castagnoliwine.com



Castagnoli is a small estate in Castellina in Chianti on the western edge of the Chianti Classico DOCG. This estate possesses a striking *terroir*, one of Chianti's most beautiful. Steep terraces are carved out of a western facing amphitheatre below the winery. The soil is highly decomposed and flaky galestro schist. The Sangiovese vines are pruned and trellised like Syrah of the northern Rhône, with one wooden stake per vine. There are several small micro-*terroirs* that are vinified separately and ultimately blended into the estate's three wines: Chianti Classico, Chianti Classico Riserva, or IGT Toscana Rosso "Salita." Salita is a single parcel of higher-altitude terraces with southern exposition. The name "Salita" refers to the sun-baked nature of the section of the vineyard.

Owner Alfred Schefenacker is the driving force behind this tiny estate with amazing potential. He is intent on restoring and developing it into one of the finest estates in Chianti. The Castagnoli *terreno* is one of cool climate, high altitude Sangiovese (vines are planted higher than 1000 feet above sea level) but one with a lot of lower-end depth and concentration. High-toned aromatics including blood orange are on display, a medium-full bodied frame with smoked meat, black olive and rosemary to complement the red fruits, solid acidity and tannin. It is a unique style in Chianti born of a unique *terroir*, and it possesses a cool elegance that makes it immediately drinkable and very pleasurable though it will age well.

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Toscana Rosato	Syrah		Galestro, Loam	0.4 ha
Chianti Classico	Sangiovese	See vineyard parcels below	Galestro, Loam, Limestone, Schist	6.57 ha total
Chianti Classico Riserva "Terrazze"	Sangiovese			
Toscana Rosso "Salita"	Sangiovese			



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CASTAGNOLI (continued)

VITICULTURE / VINIFICATION

- The name Castagnoli derives from the word “castagno,” or “chestnut tree.” Up until the late 1970s a large forest of chestnut trees existed on the property and was used to provide all the lumber for the estate and subsidiary farms.
- Vineyards planted at altitude of 1300 to 1500 feet
- Rigorous sorting of fruit before fermentation

Toscana Rosato:

- Whole-cluster fermentation
- Made by direct press
- Fermented 2 weeks in stainless steel
- Completes malolactic fermentation
- Aged in stainless steel until January after harvest

Chianti Classico:

- Fermentation with indigenous yeasts
- Grapes are de-stemmed and fermented in large wooden tanks
- Frequent punchdowns
- Wine ages for 18 months in neutral oak barrels (18hl and 4/5hl)

Chianti Classico Riserva “La Terrazze”:

- Fermentation with indigenous yeasts
- Grapes are de-stemmed and fermented in large wooden tanks
- Wine ages for 16 months in 4/5hl neutral oak barrels and 5 months in 18hl

Toscana Rosso “Salita”:

- Fermentation with indigenous yeasts
- Grapes are de-stemmed and fermented in large wooden tanks
- Frequent punchdowns
- Wine ages for 18 months in neutral oak barrels (18hl and 4/5hl)

Vineyard parcels (see Castagnoli soil map):

- **Toscana Rosato:** Syrah sotto i muri (2000)
- **Chianti Classico:** Laghi (2009), Salici (2009), Barsagliana (2006), Cannaiolo (1993), Salita Triangolo (2005 and 2010), Salita Pozzo (2008), Ginestrini Bassi (2010)
- **Chianti Classico Riserva “Terrazze”:** Leccio (2000 and 2010), Labirinto sud e ovest (2006), Vigne Orto/Capanna (2010 and 2011), Ginestrini Alti (2010), Scuole (2011), Cannaiolo (1993)
- **Toscana Rosso “Salita”:** Salita (2005), Salita ovest (2005)