

CASTELLO DI FARNETELLA



CHIANTI COLLI SENESI

Denomination:

Chianti Colli Senesi DOCG.

Description:

Made predominantly from Sangiovese grapes, quality-selected in Farnetella, in the commune of Sinalunga, southeast of Siena and northwest of Montepulciano. The vineyards are almost all southwest-facing, sited on a well-exposed and -ventilated bench, at elevations of between 220 and 560 metres. The soils are layered sand and silt, with some presence of clay, and larger percentages of rock and limestone.

Sensory profile:

Rich ruby red with purplish highlights. Fruity on the nose, with aromas of wild red berryfruit and notes of anise and sweet liquorice (classic to the Sangiovese of this area), well melded into subtle nuances of spice. Velvety mouthfeel, with a finish laced with aromatic fruit and delicate vanilla.

Vinification:

After the quality-selected clusters are de-stemmed and pressed, the must is fermented and macerated in stainless steel for 10-12 days at 28°C and 30°C, with programmed punchdowns and daily pumpovers.

Drawing off and racking after fermentation. In March-April, the wine is transferred to small, medium, and large oak botti for 8-12 months of maturation, followed by 3 months in the bottle.

Varietal:

Sangiovese, Merlot.

Vines per hectare:

About 5400.

Training system:

Vertically-trained, with spurred cordon pruning.

Harvest:

At various times, because of the various elevations, but within the first two weeks of October.

