

Castelvecchi

Lodolaio Chianti Classico Riserva DOC

THE FACTS

COUNTRY: Italy

REGION: Tuscany

APPELLATION: Chianti Classico

CEPAGE: 100% Sangiovese

WINEMAKING: Macerated in concrete tanks 35-40 days.

ALCOHOL BY VOLUME: 14.0%

AGING: New barriques for 12 months, bottle 3 years.

ANNUAL PRODUCTION: 15.000 bottles



THE STORY

Castelvecchi Chianti was acquired by the Paladin family in pursuit of noteworthy, superior, and inimitable Chianti Classico. The estate dates back 1000 years rooting it in the history of the area and possessing a distinct terroir that can only be found in the hills of Radda. Here too, Paladin aims at sustainability and groundbreaking innovation.

PHILOSOPHY: Castelvecchi's innovation is achieved through extensive research and scientific implementation of a land that is already exceedingly unique. It permits the capture of time found in the soil, telling the winery's story.

Though you cannot physically bottle history, the best wines bring you close. That was the aim of Carlo Paladin when he acquired the estate, and it rings true to this day.

THE ADJECTIVES

OVERALL: Bright, Complex & Elegant

AROMAS / FLAVORS: Licorice, Cherry, Currants, Blackberry, Raspberry, Cinnamon, Pepper, Vanilla

MOUTHFEEL: Refreshing with Great Spice

THE SELLING POINTS

From the Falcon's Flight - Lavish High Altitude Riserva

AWARDS: 92pts James Suckling, 90pts Wine Enthusiast

SUSTAINABILITY: Green Practicing, Sustainable In Practice

PAIRINGS: Bisteca alla Fiorentina, Pecorino Gran Riserva Cheese

