

Castelvecchi Solana Toscana IGT

THE FACTS

COUNTRY: Italy

REGION: Tuscany

APPELLATION: Toscana IGT

CEPAGE: 50% Sangiovese, 25% Merlot, 25% Syrah

WINEMAKING: Maceration lasts 35-40 days in concrete

ALCOHOL BY VOLUME: 14.5%

AGING: Maturation in barriques lasts 12 months +12 months in bottle

ANNUAL PRODUCTION: 5000 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: Elegant & Intense

AROMAS / FLAVORS: Violet, rose, balsamic herbs, with candied fruit and baking spice

MOUTHFEEL: Soft & Spiced

THE SELLING POINTS

Tannins are polished yet powerful, like a modern skyscraper

AWARDS: 95pts Luca Maroni, 93pts Wine Enthusiast, 92pts James Suckling

SUSTAINABILITY: Green Practicing, Sustainable In Practice

PAIRINGS: Enjoy with lamb, pork, aged cheese, roasts