

PREMIATA FATTORIA DI  
**CASTELVECCHI**  
IN CHIANTI

These prized wines mature in the shade of the millennial Castelvecchi canteen, a fortress founded around 1043 on a site much older, even dating to the Roman era. Infact the ancient winery is excavated under the castle, among its foundation, and it is dated, as the whole core structure, between the X and the XI century. The vineyards of the Premiata Fattoria di Castelvecchi in Chianti are a true Heritage of Italian viticulture, such as the cellars and the castle. Almost all the vines are over 50 years; the remaining come from selections made within the oldest vineyards that are patiently replicated.

Premiata Fattoria di Castelvecchi produces its Chianti grapes from vineyards located on the scenic hills of Radda in Chianti at the ideal altitude of 530 m. above the sea level. The soil consists of marl and sandstone. The exposure is perfect and supplies an optimal irradiation to the vines.. The Colle Petroso vineyard is cultivated with the unilateral cordon system and has an intensity of 5,000 plants per hectare. Colle Petroso is located at an altitude of 560 m. above sea level and is one of the highest vineyards of the whole Chianti area. The altitude gives warm days and cool nights during the grapes growing and ripening season. This temperature daily excursion gives exceptional and unique features to our grapes. The high elevation of the vineyards gives the grapes a greater freshness and the wines a good acidity and therefore a remarkable character: all excellent conditions for the final quality.

The vineyards of Castelvecchi and Colle Petroso are located right in the heart of Chianti Classico area. They were planted on the land in the medieval age between 1300 and 1400; they had the merit of making the famous wine that later took the name “Chianti Classico”, being known and appreciated all over the world.





#### **“CAPOTONDO” CHIANTI CLASSICO DOCG**

Grapes: Sangiovese and Canaiolo.  
Vinification: The grapes are harvested and selected with extreme care. The maceration goes on for 10 – 12 days; the wine then ages in steel tanks till March and in 100 hl. barrels.  
Colour: brilliant ruby red with nice violet tinges.  
Bouquet: pleasantly fresh for the nice notes of red berry fruit.  
Taste: rich, well-balanced and particularly soft.  
Alcohol content: 14%



#### **“LODOLAIO” CHIANTI CLASSICO RISERVA DOCG**

Grapes: From 100% Sangiovese  
Area: the grapes grown in our own vineyards, stretching on the hills at an altitude between 500 and 600 metres where Lodolaio, a species of falcon, hunts.  
Vinification: The grapes are harvested by hand when perfectly ripe and the maceration goes on for 40 days. After a first decantation, the wine ages in steel tanks for 6 months and afterwards in big oak barrels for 18 months. The wine then refines in bottle for 4 months.  
Colour: deep ruby red, with light garnet-red highlights.  
Bouquet: complex, ethereal with fruity notes evolving in a delicate spicy bouquet.  
Taste: aristocratic, well-structured, elegantly tannic and well-balanced.  
Alcohol content: 13,5% vol.



#### **“MADONNINO DELLA PIEVE” CHIANTI CLASSICO GRAN SELEZIONE DOCG**

Grapes: 100% Sangiovese grapes  
Area: the grapes are grown in the vineyard of Madonna della Pieve in front of the ancient Pieve in S. Maria Novella in Castelvecchi.  
This vineyard, one of the oldest in Chianti area.  
Vinification: The grapes are harvested when they reach the perfect maturity level and selected with extreme care. The maceration goes on for 40 days. According to the production's technical policy the Gran Selezione has to age for at least 30 months. Our Madonna della Pieve ages for 42 months, 24 of which in wood.  
Colour: deep and intense ruby, with elegant garnet reflexes.  
Bouquet: complex, with hints of fruits that develop into spices like vanilla and pepper.  
Taste: expressive wine, full bodied, complex and seductive, shows a wonderful balance, with a long fulfilling aftertaste.  
Alcohol content: 14,50%



#### **“SOLANA” IGP TOSCANA**

Grapes: Sangiovese, Merlot and Syrah  
Area: produced only in the best vintages, Solana borns in a unique terroir for its microclimate and soil characteristics, located at 500-600 meters above the sea level.  
Vinification: The grapes are harvested at perfect maturation, and maceration lasts for 40 days. Placed to sharpen in steel tanks for a few days, then transferred to first-pass oak barrels. Ageing in barrique lasts for 12 months. The evolution ends with an ageing in bottles that lasts until optimal maturity.  
Colour: intense red color, with purple overtones.  
Bouquet: elegant and intense, notes of violet, rose, and balsamic herbs, hints of red fruits such as blackberry, wild strawberries and candied fruit.  
Taste: wide and elegant, with soft tannins and scents of spices, such as cloves and pepper, coffee and chocolate. Pleasant scent of vanilla and cherries in spirit.  
Alcohol content: 14,50%