

CASTELLO DI MODANELLA



“CAMPO D’AIA”

Denomination :

Indicazione Geografica Tipica

Grape varieties : Sangiovese 100%

Growing area :

In the vineyard “Montino” at 300 mt. above sea level on the town of Rapolano Terme (SI)

Training system : Unilateral cordon spur pruned

Vineyard age : 1999

Aspect : East

Soil profile: Rocks, sand and clay

Number of vines : 6.000/hectare

Hectares : 5.39 ha (13, 31 acres)

Harvest : Exclusively by hand in the first two weeks of October

Vinification: Crushing with destemming. Fermentation in vats for about 12 - 18 days. About 18-20 months in French oak barrels. Refinement in bottle for about 1 year.

Sensory profile : Intense ruby red. Ample with excellent fruit, spicy with tinges of vanilla and ripe red berries. Full, elegant, well structured and well balanced. Ideal with typical rich first courses or main courses. Also recommended with medium fresh or matured cheeses .

Alcohol content : From 13% to 14% vol.

Serving temperature : 18-20°C

