

CASTELLO DI MODANELLA



“LE VOLIERE”

Denomination:

Indicazione Geografica Tipica

Grape varieties: Cabernet Sauvignon 100%

Growing area:

In the vineyard “Montino”, “Vignacce” and “Godiolo” at 300-320 mt. above sea level on the town of Rapolano Terme (SI).

Training system : Unilateral cordon spur pruned

Vineyard age : From the 1972 “Vignacce”. New plantings “Montino” 1999 and “Godiolo” 2002

Aspect : South, South/East and South/West

Soil profile : Rocks, sand, clay

Number of vines : 2.600/hectare in the old vineyard and 6.000/hectare in the new ones

Hectares : 8.03.90 ha (19,86 acres)

Harvest : Only by hand in the middle of October

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

Sensory profile : Very intense ruby red. Ample, spicy, ripe red berries and jam nose. Clean, rich, concentrated on the palate, lengthy and elegant . Perfect with rich main courses. A good meditation wine.

Alcohol content : From 13% to 14% vol.

Serving temperature :18-20°C

