CASTELLO DI CACCHIANO

Castello di Cacchiano
Vino Spumante Rosè Metodo Classico

Classification: Spumante Brut Rosè Metodo Classico
Vintage: 2018

CLIMATE

The 2018 growing season began with rainfall during the winter months that was of average/low intensity. March and April saw lower-than-average minimum temperatures and regular rain showers that caused a delay in budbreak. The spring and summer seasons brought more wet weather than usual, while temperatures were never too extreme.
September ushered in stable dry conditions and temperatures were slightly higher compared to seasonal averages, allowing the grapes to reach peak maturity.
The harvest began in mid-September.

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VINIFICATION AND AGING

Sangiovese clusters were hand harvested into small crates and brought directly to the cellar and gently pressed. The free-run juice from the first pressing underwent alcoholic fermentation at a controlled temperature. The following summer, the wine began secondary fermentation in the bottle, aging on the lees for a lengthy period.

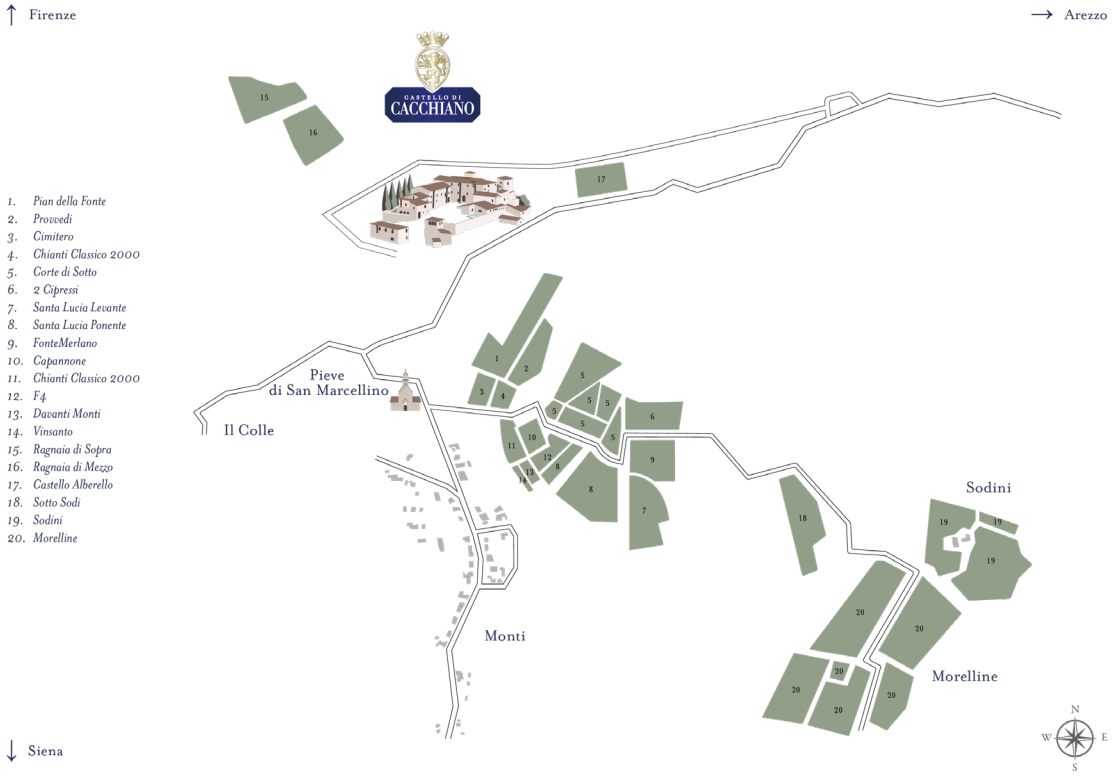
ALCOHOL CONTENT 11.5% by Vol.

TASTING NOTES

Castello di Cacchiano Vino Spumante Rosé Metodo Classico is light coral pink with fine persistent perlage and a pleasantly lively mousse. The nose delivers notes of iodine and iron with floral hints typical of this grape variety. The palate presents notes of yellow fruit accompanied by pleasant freshness and distinct savory notes.

HISTORICAL DATA

The Castello di Cacchiano is owned by Giovanni Ricasoli-Firidolfi, a descendent of the family who made history in the territory and in the appellation. For over a thousand years, the castle has been located in a dominant position, overlooking the hillsides of the eponymous area in the province of Siena, right in the heart of Chianti Classico's wine producing region.
The estate extends over an area of 200 hectares (494 acres); 36 hectares (89 acres) are planted with vines in the midst of fields, woodlands, olive groves and vineyards forming an area of incredible natural biodiversity. The vineyards sit on the Monti in Chianti plateau at an altitude of 340-490 meters above sea level (1,115-1,608 feet) with a predominantly southern exposure. Grape varieties grown on the estate include the historic varieties that Bettino Ricasoli, Giovanni's great-grandfather, originally recommended; Sangiovese, Colorino, Malvasia Nera, Bianca and Canaiolo, but also Merlot. The soils are composed of silt and clay with marly limestone and calcareous sandstone that give the wines produced here freshness, elegance, an excellent tannic structure and extraordinary complexity and longevity. Castello di Cacchiano is located within the U.G.A. (Additional Geographical Unit) of Gaiole in Chianti: an area well respected for the production of red wines and traditional Vin Santo.
Produced as a successful new experience in a territory that never ceases to amaze and surprise, it represents a continuation of the family's winemaking traditions that began with the owner's maternal great-grandfather of Venetian descent, Count Marco Balbi Valier. The Count became famous in the 19th century by beginning the modern history of Prosecco, isolating and selecting a better Prosecco clone, still known today as the Balbi variety. Calcareous soils on the Castello di Cacchiano estate give Sangiovese natural, extraordinary freshness and unveil a new expression of this grape variety: a Metodo Classico Brut Rosè Sparkling wine from the heart of Chianti Classico. An exuberant wine that can be enjoyed at any time throughout the meal.



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