



CASTELLO DI CACCHIANO CHIANTI CLASSICO RISERVA

Classification: Chianti Classico D.O.C.G.

Vintage: 2021

Grape variety: 95% Sangiovese, 5% Malvasia Nera e Colorino

CLIMATE

The 2021 growing season in Gaiole in Chianti is regarded as a truly outstanding vintage. Winter began with temperatures within seasonal averages and rainfall that lasted up until the end of March. Budbreak was early and favorable temperatures during the spring months accelerated vine growth and development. April saw cool dry weather that offset the vines' initial head start in the season. Consistent normal temperatures and well-distributed rain showers during the months of May and June led to excellent flowering and ideal

fruit set. Summer ushered in hot and notably dry weather, especially in August, but at the end of the month occasional rainfall revitalized the vineyards creating perfect conditions for the final ripening phase. The most critical months, September and October, presented ideal climatic conditions that ensured optimal maturity: sunny skies, no extreme heat events, gentle breezes together with ideal temperature swings between day and night. The grape harvest took place the first week of October.



VINIFICATION AND AGING

Sangiovese and Colorino berries were harvested and fermented together while Malvasia Nera was harvested and fermented separately. Sangiovese grapes came from the estate's very best vineyards. Grape clusters were destemmed, crushed, and transferred into 50 hl stainless steel vats where alcoholic fermentation took place at a controlled temperature of 30 °C (86 °F) to enhance aromatic intensity and preserve the grape varieties' characteristic complexity. Maceration on the skins was

conducted over a period of about 18 days performing gentle and delicate mechanical techniques to encourage the extraction of supple tannins, achieving intensity and excellent balance. Malolactic fermentation was completed in stainless steel vats, then the wine was blended and transferred into 500-liter oak tonneaux where it continued to age for 18 months. Castello di Cacchiano Chianti Classico Riserva 2021 was bottled in March 2024.

ALCOHOL CONTENT 14% by Vol.

TASTING NOTES

Castello di Cacchiano Chianti Classico D.O.C.G. Riserva is a lively ruby red color. On the nose, intense notes of dark and red fruit merge with notes of cassis, gooseberries, pomegranates and delicate hints of pastries, vanilla and cocoa. Soft vibrant tannins on

the palate uphold a rich mouthfeel, pleasantly sapid sustained by outstanding freshness. The finish echoes aromas perceived on the nose delivering an intense and persistent aftertaste. This wine can be enjoyed immediately but also has good aging potential.

HISTORICAL DATA

The Castello di Cacchiano, historically owned by Giovanni Ricasoli-Firidolfi, a descendent of the family who made history in the territory and in the appellation. For over a millennium, 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. Cacchiano Castle 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. A representation of classic elegance, exclusive yet approachable. A fully mature wine remarkable for excellent depth. Castello di Cacchiano Riserva is produced from a careful selection of grapes sourced from the very best estate vineyards. This expression enhances the finesse and balance of Sangiovese and traditional grape varieties grown in the Chianti Classico region.

