

Statiano 2013

Appellation: Montecastelli PGI

Ownership: Società Agricola castaldi srl

Technical manager: Paolo Claudio Germano

Vineyard altitude: 150m s.l.m.

Vineyard exposure: North East

Soil: clay/sand

Training system: pruned-spur cordon-trained

Production by hectare: 0,80t

Harvest time: last week of September

Harvest method: hand picked in crate

Production method: gentle de-steeming and pressing, 14 days fermentation in stainless-steel tank under controlled temperature.

Pumping over to maintaining temperature control and polyphenols extraction.

Fermentation process is concluded without the addition of yeast.

Aging and storage: wine has been stored for two years in concrete tanks before being bottled followed by one more year of aging.

Vineyard manager and wine maker: Paolo Claudio Germano

Tasting notes: violet aroma, taste of black cherry and spices with succulent tannin and very pleasant to palate.