

Statiano 2015

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-steaming 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: bottled after 9 months in stainless-steel tank and recommended to remain bottled a while longer for the completion of aging process.
Vineyard manager: Paolo Claudio Germano
Winemaker Vincenza Folgheretti

Tasting notes: red ruby color, fruity aroma, matured, winey and elegantly tannin.