

Fabrizio Dionisio Castagnino' Syrah Cortona DOC 2021

Tech Specs

Type:	Red Still Wine
Ingredients:	Syrah 100%
Region/Subregion:	Tuscany, Cortona DOC
Organic?	Yes
Biodynamic?	yes
Sustainable?	yes
Certifications?	Suolo e Salute Certified, Demeter Biodynamic Certified, Biodiversity Friend Certified
ABV:	14%

A closer look...

Total Production:	400 cases
Vineyard:	Cortona, district of Ossaia at 300 m. a.s.l.
Soil:	The vines are planted on soils rich in marl and clayey schists; there are also large percentages of marl and fine sandstone with quartz and limestone.
Age of Vines:	2000
Vineyard Size:	5 hectares
Climate:	In Cortona, the summers are short, warm, and mostly clear and the winters are long, very cold, and partly cloudy. Over the course of the year, the temperature typically varies from 33°F to 87°F and is rarely below 24°F or above 95°F.
Farming Methods:	Organic/Biodynamic protocol; manual harvest in wooden boxes and in willow and cane baskets.
Fermentation Methods:	Harvest is done usually in mid September, just before harvesting grapes for Il Castagno. Grapes are hand-picked into small 15 kg boxes with ventilation holes, gently destemmed, opening but not crushing the berries, and then pumped in temperature-controlled stainless steel tanks where, thanks to native yeasts, spontaneous fermentation is carried out for about 15 days. The following maceration on skins lasts about two more weeks. Natural malolactic fermentation (only of the free-run wine, because we never use press wine in our bottles) is spontaneously induced; then follows
Winemaker:	Valentino Ciarla, Attilio Pagli, Alessandro Lanterna
Elevage:	A short maturation on lees and after that the ageing period is spent in glass-lined cement vats for at least 8 months.
Fining/Filtration:	Yes
SO2:	30 mg/l

All about this bottle

Castagnino is made with 100% Syrah. It is made only from grapes cultivated in our vineyards, with very low yields per hectare (40 q. from 5.000 vines), strictly selected all over the year, hand picked (usually from mid-September) and fermented naturally with indigenous yeast. It is a fresh and fruity wine, the flavour profile with notes of plum, juniper berries, floral and pleasantly herbaceous hints. In the mouth it is tasty, fragrant and balanced, has good structure and good concentration, soft tannins, combined with lively and pleasant acidity.

