

Fabrizio Dionisio

Il Castagno Syrah Cortona

2018

Tech Specs

Type:	Red Still Wine
Ingredients:	Syrah 100%
Region/Subregion:	Tuscany, Cortona DOC
Organic?	Yes
Biodynamic?	yes
Sustainable?	yes
ABV:	14%

A closer look...

Total Production:	200 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:	3 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:	The grapes are very gently destemmed without crushing the berries; then pumped in temperature controlled stainless steel tanks, where the slow natural fermentation is carried out for about 15 days using local yeast presents on the skin grapes; the following maceration of the skins lasts about three more weeks. Natural malolactic fermentation (only of the free-run wine, because press wine is never used for production of our wines) is spontaneously inducted.
Winemaker:	Valentino Ciarla, Attilio Pagli, Alessandro Lanterna
Elevage:	The long maturation on lees (12 months) is followed by an ageing period (12 months) in French premium quality medium large oak barrels from Allier, Nevers and Tronçais. Only 10 % is new oak.
Fining/Filtration:	Yes
Residual Sugars:	1.2 g/l
Acidity:	4.2 g/l
SO2:	30 mg/l

All about this bottle

"Il Castagno is the wine that I've always wanted to make, the main wine, the symbol product of our winery." Fabrizio Dionisio. It is made only from Syrah grapes cultivated in our vineyards, with very low yields per hectare (40 q. from 5.000 vines), strictly selected all over the year, particularly before and during the harvest, hand picked (usually from mid-September) into small 15 kg. boxes with ventilation holes.

