

CASTELLO DEI RAMPOLLA

TREBIANCO DI SANTA LUCIA

THE LAND ON WHICH THE CASTELLO DEI RAMPOLLA FARM STANDS HAS BEEN OWNED BY THE FAMILY SINCE 1739. MUCH HISTORY HAS PASSED OVER THESE LANDS, BUT THAT OF OUR FAMILY STARTS IN THE MID-1960'S WITH THE DREAM OF ONE MAN, ALCEO DI NAPOLI RAMPOLLA, WHO WISHED TO CREATE A GREAT WINE. IN 1975 OUR FIRST BOTTLES OF CHIANTI CLASSICO WERE PRODUCED. TREBIANCO CAN BE DEFINED AS AN "ORANGE" WINE. THOSE UNDAUNTED BY THE COLOUR WILL DISCOVER A SURPRISING, COMPLEX FRUITINESS. WITH NO ADDED SULPHITES.

TASTING NOTES

The bouquet hints of sweet tobacco, nutmeg, leather, orange peel and spicy herbs. On the palate fresh with a vibrant acidity, honey, dried apricot, saffron spice and waxy apple or pear

FOOD PAIRINGS

This white wine has the texture and fiber to pair with fried white meat, oven roast dishes or soups.

VINEYARD & PRODUCTION INFO

Vineyard location:	Panzano in Chianti
Green status:	Biodynamic
Soil composition:	Galestro
Training method:	Guyot
Elevation:	360 m asl
Vines/hectare:	6500 Ha
Exposure:	South Ovest
Vine Age:	10 to 45 years
Harvest time:	End of August Beginning Sept
First vintage:	2015

WINEMAKING & AGING

Varietal composition:	50% Trebbiano - Chard. 15% - Traminer 15% - Malvasia 10% - Sauv. 10%
Fermentation container:	Clayey
Maceration technique:	7 days on lees
Type of aging container:	Clayey
Length of aging:	6 months
Length of bottle aging:	3 months of bottle aging
Bottle production:	2750 bottles

TECHNICAL DATA

Alcohol:	14% ABV
Residual sugar:	< 1.4 g/L
Acidity:	5.2 g/L
Dry extract:	3.38 %

PRODUCER PROFILE

Estate owned by:	Maurizia and Luca Di Napoli
Winemaker:	Maurizia Di Napoli
Total land under vine:	103 (42 Ha)
Winery Production:	90.000 bts
Region:	Tuscany



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