

CASTELLO DEI RAMPOLLA

MERLOT LIÙ IGT

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. LIÙ IS A RED WINE 100% MERLOT. IT IS HARVESTED VERY SOON TO REACH A HIGH ESPRESSION OF PURITY AND SLIMNESS, WITH A DEEP COMPLEXITY.

TASTING NOTES

Dense ruby-purple color. Lovely boisterous black cherry flavors, subtle tannins and chocolatey finish. Medium- to full-bodied, with superb richness, purity, and overall harmony.

FOOD PAIRING

Excellent with game, red meats and cheeses.

VINEYARD & PRODUCTION INFO

Vineyard location:	Panzano in Chianti
Soil composition:	Galestro
Training method:	Bush (Alberello)
Elevation:	100 meters ASL
Vines/hectare:	8000 / Ha
Exposure:	South West
Vine Age:	15 years
Harvest time:	Early September
First vintage:	2018

WINEMAKING & AGING

Varietal composition:	100% Merlot
Fermentation container:	Cement
Type of aging container:	Amphora
Length of bottle aging:	6 months
Bottle production:	2500 bottles

TECHNICAL DATA

Alcohol:	14.5% ABV
Residual sugar:	0.7 g/L
Acidity:	4.98 g/L
PH:	3.5%

PRODUCER PROFILE

Estate owned by:	Maurizia and Luca Di Napoli
Winemaker:	Maurizia Di Napoli
Total acreage of vine:	103 (42 Ha)
Winery Production:	90.000 bts
Region:	Toscana



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