

CASTELLO DEI RAMPOLLA



## 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

## D'ALCEO TOSCANA IGT

### WINE DESCRIPTION

D'Alceo is a single vineyard, named in honor of Maurizia and Luca Di Napoli's late father Alceo, who planted the vineyard. While Sammarco is a pioneer in the Super-Tuscan establishment, Castello dei Rampolla's d'Alceo - which debuted in 1996 as Vigna d'Alceo, has undeniably attracted greater attention. Its intense marriage of opulence and power has given it cult status, placing it in the realm of Masseto and Messorio. No other in its class achieves such a stunning and provocative expression - with a lush density that belies the wine's serious structure. Petit Verdot's contribution - unusual in the Super-Tuscan genre, renders d'Alceo more potent than the most power-hungry of cult Cabernets, imparting a sleek and spicy dimension.

### TASTING NOTES

Deep purple red color. Intense and complex bouquet on the nose with notes of espresso, sweet melted licorice, black currant, jam, tobacco and toasty oak. The palate is rich, full-bodied, elegant, with refined tannins.

### FOOD PAIRING

Perfect with game, chicken, turkey, ham, aged cheese and mushrooms.

### VINEYARD & PRODUCTION INFO

|                            |                         |
|----------------------------|-------------------------|
| Vineyard name/appellation: | D'Alceo single vineyard |
| Vineyard size:             | 6 Ha                    |
| Soil composition:          | Galestro                |
| Training method:           | Bush (Alberello)        |
| Elevation:                 | 380 m a.s.l.            |
| Vines/hectare:             | 8,000-10,000/Ha         |
| Exposure:                  | South - South east      |
| Age:                       | 16-23 years             |
| Harvest time:              | September               |
| First vintage:             | 1996                    |
| Production:                | 14,500 bottles          |

### WINEMAKING & AGING

|                                |  |
|--------------------------------|--|
| Varietal composition:          | 85% Cabernet Sauvignon, 15% Petit Verdot   |
| Fermentation container:        | Concrete vats (7 days at 28-30 °C)         |
| Maceration technique:          | On the skins for 30 days                   |
| Type of aging container:       | French oak barriques and tonneaux of 500 L |
| Length of aging before bottle: | 14-16 months                               |
| Length of bottle aging:        | 24 months                                  |

### ANALYTICAL DATA

|                 |           |
|-----------------|-----------|
| Alcohol:        | 14.5 %    |
| Residual sugar: | < 1.0 g/l |
| Acidity:        | 6.2 g/L   |

