

# CASTELLO DEI RAMPOLLA

## SANGIOVESE 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. SANGIOVESE IS A DRY RED TABLE WINE PRODUCED FROM 100% SANGIOVESE GRAPES. IT'S ENTIRELY VINIFIED IN TERRACOTTA AMPHORAE AND WITHOUT ADDED SULPHITES.

### TASTING NOTES

100% Sangiovese has earthy aromas of sunbaked soil, truffle, leather and ripe plum. Smooth, juicy palate doles out ripe black cherry, blackberry, baking spice and mineral alongside supple tannins. Fresh acidity keeps it balanced.

### FOOD PAIRINGS

Pairs well with cured meat, beef, veal and poultry dishes and red sauce pasta or white ragú.

### VINEYARD & PRODUCTION INFO

<b>Vineyard location:</b>	Panzano in Chianti
<b>Green status:</b>	Biodynamic
<b>Soil composition:</b>	Galestro
<b>Training method:</b>	Bush (Alberello)
<b>Elevation:</b>	250 m asl
<b>Vines/hectare:</b>	8000 Ha
<b>Exposure:</b>	South Ovest
<b>Vine Age:</b>	15 - 20 years
<b>Harvest time:</b>	September
<b>First vintage:</b>	2010

### WINEMAKING & AGING

<b>Varietal composition:</b>	100% Sangiovese
<b>Fermentation container:</b>	Amphora
<b>Type of aging container:</b>	Amphora
<b>Length of aging:</b>	1 year in amphora
<b>Length of bottle aging:</b>	6 month of bottle aging
<b>Bottle production:</b>	2300 bottles

### TECHNICAL DATA

<b>Alcohol:</b>	14.5% ABV
<b>Residual sugar</b>	0.5 g/L
<b>Acidity:</b>	5,3 g/L
<b>Dry extract:</b>	3.7 %

### PRODUCER PROFILE

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



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