



CASTELLO DEL TREBBIO

# LASTRICATO

---

## APPELLATION AND NAME OF THE WINE

Chianti Rufina DOCG Riserva, Lastricato

## GRAPE VARIETALS

Sangiovese 100%

## TYPE OF SOIL

Clay with rocks and limestone matrix.

## YEAR OF PLANTING

1968 - 2000

## YIELD

5 clusters per vine

## HARVEST

Manual in small crates

## VINIFICATION

Pressing: de-stemming followed by gentle pressing with light crushing of the berries. 50% of the must ferments in stainless steel tanks, 50% ferments in terracotta jars. Fermentation starts naturally, without inoculation. Maceration lasts 18 days then takes place malo-lactic fermentation, 50% in stainless steel, 50% in terracotta jars.

## AGING AND REFINING

30% in 10 Hl slavonian oak barrels, 50% in 20 Hl slavonian oak barrels, 20% in second use Tonneaux, for 30 months. The wine is then refined for 12 months in the bottle.

## AGING POTENTIAL

Over 15 years

## TASTING NOTES

The Sangiovese shows all its elegance and power: an appealing nose with notes of black cherries, spices and balsamic hints. At the palate shows compact yet soft and well blended tannins and a very pleasant and long finish.

## RECOMMENDED PAIRINGS

For its dense tannins and the good acidity, this wine matches well with shows compact yet soft and well blended tannins and a very pleasant T-bone steak and stewed game. After 10 years it becomes a perfect company wine.

## SERVING TEMPERATURE

15°C during summer -18°C during winter

