
CASTELLINUZZA E PIUCA CHIANTI CLASSICO



Region: Tuscany, Italy

Appellation: Chianti Classico DOCG

Village: Lamole

Grapes: 90% Sangiovese, 10% Canaiolo

Farming: Certified organic

Age of vines: Planted in the 1980s

Altitude, Aspect, & Soil Type: 450-600 M, SW Facing, Galestro/
Alberese/Sand

Typical Harvest Time: Early October

Maceration & Fermentation: 14 days maceration, controlled low
temperature fermentation in stainless steel and concrete with
indigenous yeasts

Aging: 14 months in concrete tanks, 12 months in bottle

Finishing: Fined with gelatin, coarse 5 micron filtration

Production: 6,000 bottles annually

Notes from Oliver:

Castellinuzza e Piuca is a tiny property near the little isolated hamlet of Lamole near Greve, a family-run winery that is the epitome of 'local wine'. The Coccia family purchased the land in 1962 after decades of sharecropping. The winemaking is simple and transparent; and the wine is wonderful, full of interesting flavors but above all drinkable.

Made from Sangiovese (in this case, Sangiovese di Lamole, the local sub-type) and Canaiolo. Aged exclusively in concrete, this method is traditional in the region and was used widely prior to the introduction of stainless steel. Shows notes of sour cherry and almonds, with an elegant mineral earthiness — a wonderful food wine. Drink with hearty pastas and grilled meats.