
CASTELLINUZZA E PIUCA TOSCANO ROSSO



Region: Tuscany, Italy

Appellation: IGT Toscano

Village: Lamole

Grapes: 80% Sangiovese, 20% Malvasia

Farming: Certified organic

Age of vines: Planted in the 1970s

Altitude, Aspect, & Soil Type: 450 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: 2,500 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 with the original blend of Chianti (Sangiovese and Malvasia) from the 19th century. The Sangiovese defining the flavors of the wine, the Malvasia making the wine 'lighter and more suitable for daily consumption.' I consumed some of this last night with spaghetti and meatballs, and found it eminently suitable. Ruby-red, with aromas and flavors of sour cherry and almonds. This is an excellent everyday table wine.