



CASTELVECCHI
IN CHIANTI

The mother of Chianti, since 1043

WHY CASTELVECCHI

CHIANTI CLASSICO

- **The most ancient winery** in Chianti Classico in activity since 1043
- **Since 2004** at Casa Paladin
- Located in *Radda in Chianti*, **one of the most historical Chianti Classico areas**
- *Real Tuscany authentic taste*
- **Long study** in Sangiovese clones – parcel farming based
- The **highest vineyards** to produce Chianti Classico (600m asl)
- Experience worldwide **52+ markets**
- **Traditional elegant labels** with a value strong storytelling
- **Post sales support** with market visit and marketing
- Incoming for a deep dive *authentic experience* in the **oldest winery**



Cantina Castelvecchi is located in **Radda in Chianti**, in the heart of Castelvecchi hamlet built in **1043** to protect Santa Maria Novella Church.

The aging cellars, with a thousand-year old history, are **the most ancient and still active cellars in Chianti Classico**.

The **22 hectares** vineyards are located at **450 – 600** meter above the sea level.

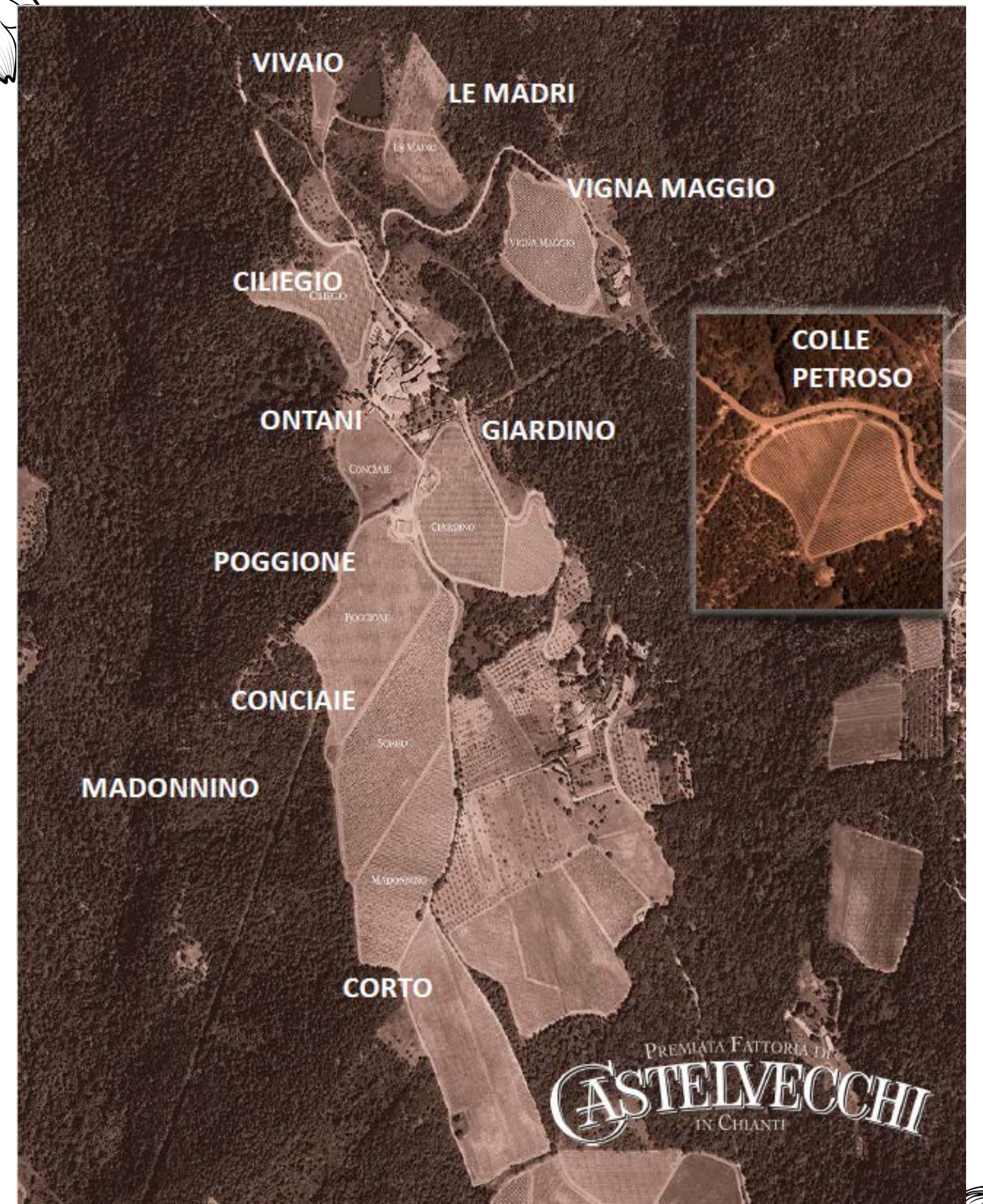
Hectares: **22**

Cru: **11**

Oldest vineyards: **50 years**

Altitude: **450 – 600 m** above the sea level

Types of soil: **Macigno, Galestro, Alberese**

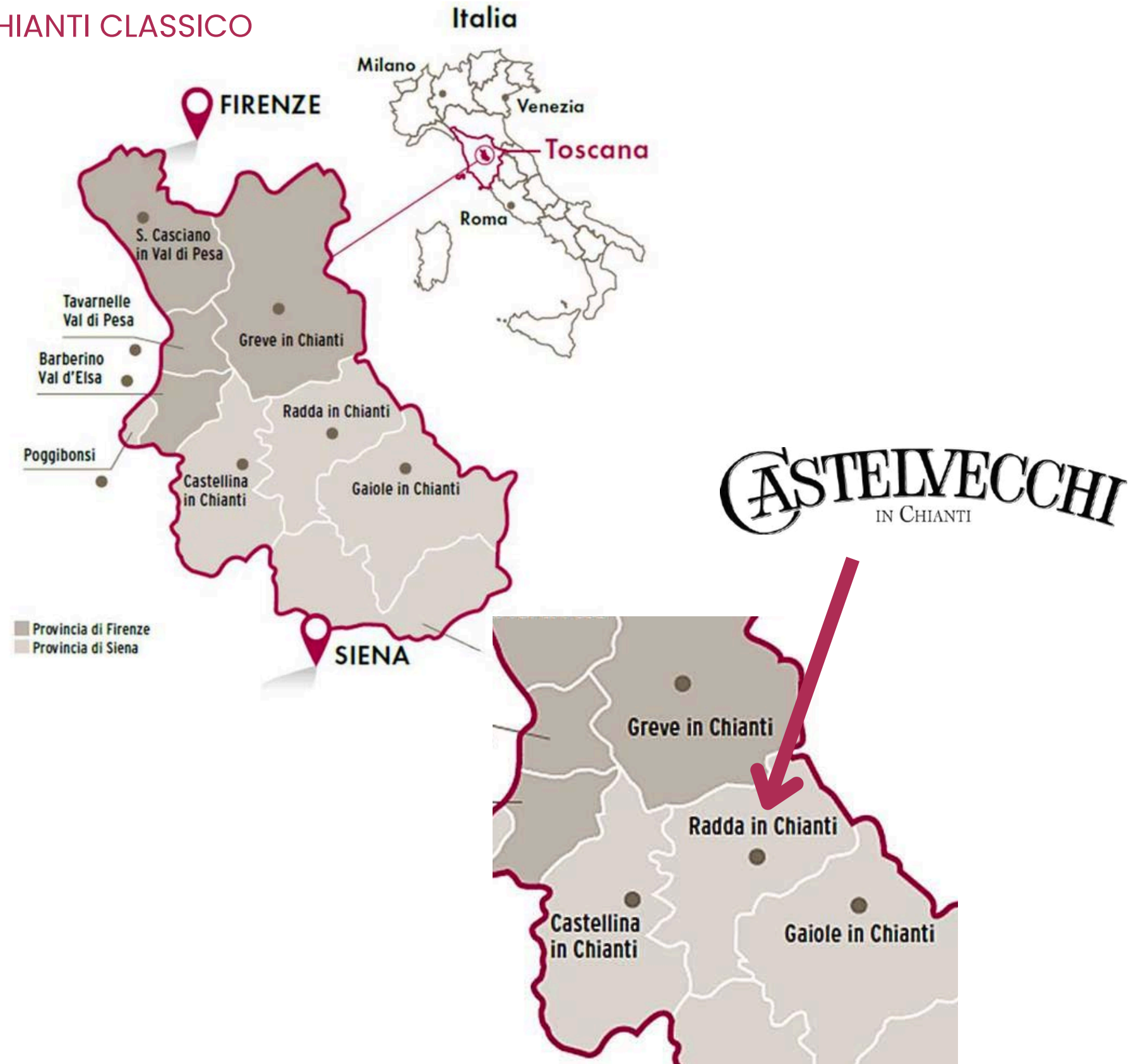


THE TERRITORY OF CHIANTI CLASSICO

- The Chianti Classico area currently includes **8 municipalities**, including Radda;
- Only the wine produced in these areas can be defined as "**Chianti Classico DOCG**" and be identified with the symbol of the **Black Rooster**;



CHIANTI CLASSICO



MACIGNO

- Soils moderately deep;
- Well drained;
- Little organic substance.

It makes wines **fine** and **elegant wines**, with light structure and color.



GALESTRO

- Moderately deep; - Well drained;
- Pebbly soil; - Good organic substance.

It makes wines with **good structure, good fruit, elegant** and good alcohol content.



ALBERESE

- Very deep; - Well drained; - Small stoniness;
- Good organic substance.

It makes wines with a **great structure, good minerality** and **color**.



LE MADRI VINEYARD

“Le Madri” is a real heritage of Italian viticulture.

An area with a symbolic *green heart* shaped design, where the enologists and technicians of Castelveccchi managed to recuperate the priceless genetic heritage of these **ancient vineyards**.

The aim is to enhance **the oldest clones of Sangiovese**, since ever cultivated on these hills.



VIVAIO VINEYARD

It's a real **enological library** about Sangiovese that Casa Paladin created **collecting every clone of Sangiovese** grown in the Castelveccchi area.

GOAL >> to enhance the variability of Sangiovese grapes.

The Vivaio is a small cru devoted exclusively to **research** and **safeguarding of biodiversity**, that is always been a priority for Casa Paladin.



OUR WINES

CHIANTI CLASSICO & SUPERTUSCAN



CHIANTI CLASSICO CAPOTONDO



88% Sangiovese, 12% Canaiolo

COLOR: red with pleasant violet tones

AROMAS: red fruits, blueberry, cherry

PAIRINGS: savoury dishes such as lasagne with mushrooms and sausage, baked red meats, cold cuts and medium-aged cheeses.

IN CELLAR

The grapes are **hand-picked** and carefully selected. Maceration takes place in cement vats for 25/30 days. The wine matures partly in large casks and partly in 4th or 5th passage barriques for **12 months**, which allows the tannins to mature. Refinement in the bottle follows.



CHIANTI CLASSICO RISERVA LODOLAIO



100% Sangiovese

COLOR: red with purple reflections

AROMAS: cherry, currants, blackberry, raspberry.

The spicy notes lead back to **licorice, cloves, cinnamon, pepper** and **dark chocolate** with a **vanilla** finish.

PAIRINGS: red brased meat

IN CELLAR

Maceration takes place in concrete tanks for 35/40 days. Then refines for **12 months** in **new french oak barrique**. After a passage in steel tanks, the wine is bottled and ages until reaching the perfect maturity.



t t t t



CHIANTI CLASSICO GRAN SELEZIONE MADONNINO DELLA PIEVE



100% Sangiovese

COLOR: deep red color with garnet red nuances

AROMAS: complex scent with fruity notes that evolve into an interesting bouquet of spices, from vanilla to pepper

PAIRINGS: braised or grilled red meats

IN CELLAR

The grapes are hand-picked, with a **parceled harvest**.

The different portions are vinified separately to bring out the best potential of each. It ages for **42 months**, 24 in young French oak barriques. The evolution continues for another **6 months in bottle** until reaching optimal maturity.



t't't't



IGT TOSCANA SOLANA

50% Sangiovese, 25% Syrah, 25% Merlot

COLOR: **intense red colour with purple hues** AROMAS:

mineral, balsamic, floral and **fruity** notes such as jam and blackberry. It is completed with spicy and **cocoa notes** from ageing in wood

PAIRINGS: **braised wild boar** or **lasagne** with meat sauce, **truffle** and cream of mushroom soup

IN CELLAR

Once in the cellar, **the grapes are not crushed**, to keep the berries intact during the first fermentation. Maceration lasts 35-40 days. Then is placed to age in steel vats before being transferred to **first-passage French oak barriques**. Maturation in barriques lasts **12-24 months**. Evolution concludes with refinement in the bottle until optimal maturity is reached.



• THANKS FOR THE ATTENTION •

CASTELVECCHI
IN CHIANTI

www.chianticastelvecchi.it

