

CASTELLINE VALTENESI 2024



APPELATION

Valtènesi

BLEND

100% Gropello Gentile

SOIL STRUCTURE

Morainial gravelly with good presence of clay

AGE OF VINES & VINE TRAINING SYSTEM

25 years → Guyot

SEASONAL WEATHER 2024

Vintage characterized in the months of February and April with unusual minimum temperatures between -5° and + 18°.

Continuous and abundant rains, above normal, until mid-June with subsequent very high temperatures until the proximity of the harvest.

Budding, flowering and beginning of ripening in the most usual and normal way. Regular harvest on September 14th.

Grapes at excellent ripeness, rich in juice and energy.

HARVEST

Always strictly by hand.

In the early dawn lights when the temperature of the air and grapes is cooler to preserve the crunchiness of the skins.

VINIFICATION

Traditional red vinification, regular fermentation and extended maceration in contact with the skins allows Castelline to acquire greater tasting elegance and refinement.

AGEING

About 35% of the wine is refined in small 228-litre old white oak barrels for about 12 months.

TASTING

COLOR: Lively ruby red, bright and deep.

BOUQUET: Crisp and clear with delicate spicy notes.

Intenseness of violet, sage, plum, pepper and olive wood.

FLAVOUR: Precise and refined texture, with tannins well present but refined, sapid, harmonious and elegant.

Excellent depth, persistent aftertaste.

WINE PAIRING

Ideal with cured meats and sweet fresh cheeses, first courses like risotto and fresh pasta, roasted white meats and poultry.

RECOMMENDATION OF CHEF SERGIO MEI

Roasted saddle of "santoreggia" rabbit with more mushroom and liver sauce