

CASTELLINE VALTENESI 2022



DESIGNATION OF ORIGIN

Valtènesi

BLEND

Groppello Gentile 100%

SOIL STRUCTURE

Morainal gravelly with good presence of clay

AVERAGE AGE OF VINES

25 years

TRAINING SYSTEM

Guyot

SEASONAL WEATHER 2022

The seasonal weather trend was extremely dry, with slower sprouting, a key result in avoiding the frost of the 1st week of March. The soil rich in rock fragments of the Valtènesi area provided excellent resistance to the evaporation that allowed the first moment of stress to be manifested in the 2nd week of July, coinciding with the 1st day of rain, ensuring a perfect state of health and phenolic ripening.

Blooming occurred in early June with no loss of flower, more complicated due to the lack of water reserves, but accomplished thanks to the frosts. Fruit setting was uneven, a symptom of a dry year. The right veraison made it possible to harvest on 4 September, picking by making a demanding selection of well-ripened and perfectly balanced grapes. As in recent years past, harvesting by hand enhanced the expertise of the manual skill, which is knowing how to pick the best of the properly ripe bunches. Excellent quality with production again reduced by 20%.

HARVEST

Always strictly by hand.

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

VINIFICATION

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

REFINEMENT

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

TASTING

COLOUR: Lively ruby red, bright and deep.

BOUQUET: Crisp and clear with delicate spicy notes. Intensity 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 cold cuts and sweet fresh cheeses, first courses like risotto and fresh pasta, roasted white meats and poultry.

CHEF SERGIO MEI RECOMMENDS

Roasted saddle of rabbit the santoreggia way with more mushroom and liver sauce.