

CASTELLARE

DI CASTELLINA



I Sodi di S. Niccolò 2020 – Toscana IGT

Castellare di Castellina I Sodi di S. Niccolò, is one of the few Italian Supertuscans made exclusively with native vines: 85% Sangiovese and 15% Malvasia Nera. On the label, the iconic bird, always present on the red wines of Castellare, symbol of the daily commitment to sustainable viticulture that the winery has been carrying out for over 40 years.

The 2020 vintage

In 2020 the winter in Castellina in Chianti, in the Chianti Classico area, was rather mild, with a consequent early budding, followed by a rather cool spring which guaranteed a correct growing of the plants. The summer was on average hot but without excessive temperature peaks, with sporadic rains which contributed to a beneficial reduction in temperatures, mainly in the month of September. The harvest was carried out in the first week of October.

The winemaking process

The manual harvest of the grapes took place in the first week of October and the bunches, placed in small boxes to avoid crushing, were immediately placed on the selection table for the sorting and subsequent destemming of the berries. Alcoholic fermentation took place in steel tanks, separately for the two varieties, at around 25°C for 7 days. Following, about 20 days of maceration on the skins and then malolactic fermentation. At the beginning of 2021 the wine was then transferred into the barriques (50% new) for about 30 months. At the end

of the ageing in wood, the wine rested in concrete tanks before being bottled. I Sodi di S. Niccolò 2020 continued the ageing in the bottle for another 8 months before being released on the market.

Tasting notes

“I Sodi di S. Niccolò 2020 is characterized by a great olfactory intensity and a dense and elegant texture of sweet and silky tannins. The acidity of Sangioveseto gives to the wine great freshness and makes the sip particularly pleasant and crunchy, with a long and highly persistent finish. Ready immediately and, at the same time, suitable for a very long aging.
Alessandro Cellai, winemaker

Awards

It was 1977 when I Sodi di S. Niccolò was bottled for the first time. Since then, many important awards have followed: I Sodi di S. Niccolò, in fact, was the first Italian wine to be included in the 1988 Top 100 list by Wine Spectator with the 1985 vintage; and again in 1989 with the 1986 vintage. Furthermore, it won the title of Best Italian Red wine, first with the 2013 vintage and then with the 2016, by adding the scores awarded by Italian and international wine critics.

The best scores and ratings:

