



P · O · D · E · R · E
IL CASTELLACCIO

PROFILE

Podere Il Castellaccio is situated in Castagneto Carducci, in the Livorno area of Tuscany. Alessandro Scappini founded the winery in 2009, but the estate has belonged to his family since the 1960s. The estate is situated on the hills along the Costa degli Etruschi, at an altitude of 100-160 meters above sea level in the world-famous Bolgheri area. The vineyards occupy 3.5 hectares and are planted to Sangiovese, Ciliegiolo, Foglia Tonda, Pugnello, and Cabernet Franc. Podere Il Castellaccio is the process of organic certification and the ultimate aim of the winery is to become a certified biodynamic producer in the near future.

James Suckling says of the 2017 vintage: "Firm and silky tannins with a chewiness that gives it form and nature. Medium body and a medium finish." (90 points)

The name Dinostro is a rough translation of "nostro," meaning "our, and "di noi" meaning "of us." This means this wine represents their area and indigenous varieties.



SPECIFICATIONS

Wine: Dinostro

Varietals: Sangiovese

Appellation: Toscana IGT

Location: Livorno

Exposure: North and south

Area: 2 hectares

Altitude: 160 meters

Soil: Schist, galestro

Vineyard Age: Average of 50 years

Pruning: Spurred Cordon

Agricultural Method: In Organic Conversion (BioAgriCert), Biodynamic



Production: 10,000 bottles

Vinification: Fermentation in 20 hl wooden casks. Maceration on the skins for about two weeks. After racking, blending is carried out and the wine is aged in 20 hl wooden casks for 12 months, then a further six months aging in bottle.

Tasting Note: Notes of violet followed by liquorice, plums, and red forest fruits. A smooth mouthfeel with good acidity and freshness.

Alcoholic Content: 14%



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