



CASTELLO DI SELVOLE

BARULLO IGT

NAME: Castello di Selvole IGT Toscana Rosso Barullo

TYPE: Red, still

HARVEST: 2019

BOTTLES PRODUCED: 3.500

GRAPE TYPE: Merlot 50%, Cabernet Sauvignon 25%, Cabernet Franc 25%

PRODUCTION ZONE: Tuscany, Chianti Classico

YIELD PER HECTARE: 40 Ql

HARVEST PERIOD: End September

VINEYARD ALTITUDE: 450 m

ALCOHOL CONTENT: 14°

TOTAL VINEYARD SURFACE: 16 hectares

TERRAIN TYPE: Calcareous clay, marl, mixed paste

EXPOSURE: South, South East

FARMING TYPE: Guyot

VINES PER HECTARE: 8000

VINIFICATION: Fermentation in steel tanks at controlled temperature, maturation in steel or concrete tanks for 6 months

WOOD AGING: 18 months, french oak

BOTTLE AGING: 6 months

MINIMUM AGING: 24 months

