

## Terrine Toscana IGT - Castello della Paneretta



*Castello della Paneretta*

### The Producer:

Terrine is the name of the vineyard that produces this wine and it is unusual in that there is a very high percentage, 50%, of the local and often overlooked Canaiolo grape variety. Normally in Tuscany's wines it is rarely more than 10-15% of the blend. However, Castello della Paneretta is particularly blessed with mature Canaiolo vines of great quality and have decided to put them to good effect. Only now with the resurgence of Chianti over the last twenty years are we seeing a developing interest in this variety. Castello della Paneretta has an enviable reputation for producing top quality wines and this is no exception. It is a large estate of more than 300ha. most of which is woodland, but with 35ha of olives and 22ha. of vineyards.

### The Wine:

Grapes: 50% Sangiovese, 50% Canaiolo  
Area: The wine is produced from the Castello's Terrine vineyard near the village of Barberino.  
Vine density: 4,200 per ha.  
Training system: Cordone Speronato  
Harvest: September mid or late depending on the vintage.  
Vinification: The two varieties are vinified separately, the Canaiolo at a slightly lower temperature of 30°C and the Sangiovese at 32°C. The Canaiolo fermentation lasts about 18 days whilst the Sangiovese is about 27 days. The wine also undergoes a malolactic fermentation.  
Ageing: Aged for 20 months in French barriques, 1/3 new 1/3 one year old and 1/3 two year old.

### Tasting Notes:

- Terrine, the name of the vineyard, is a full-bodied wine but with a lovely, softer, rich finish.  
- Award winning Castello della Paneretta is regarded as one of Chianti Classico's best estates and this wine substantiates that position. A single vineyard wine and unusual in using a high percentage of local and under-rated variety Canaiolo.  
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Code: 1446  
Pack: 6\*75cl  
Vegan: No  
Vegetarian: Yes  
Closure: Cork

