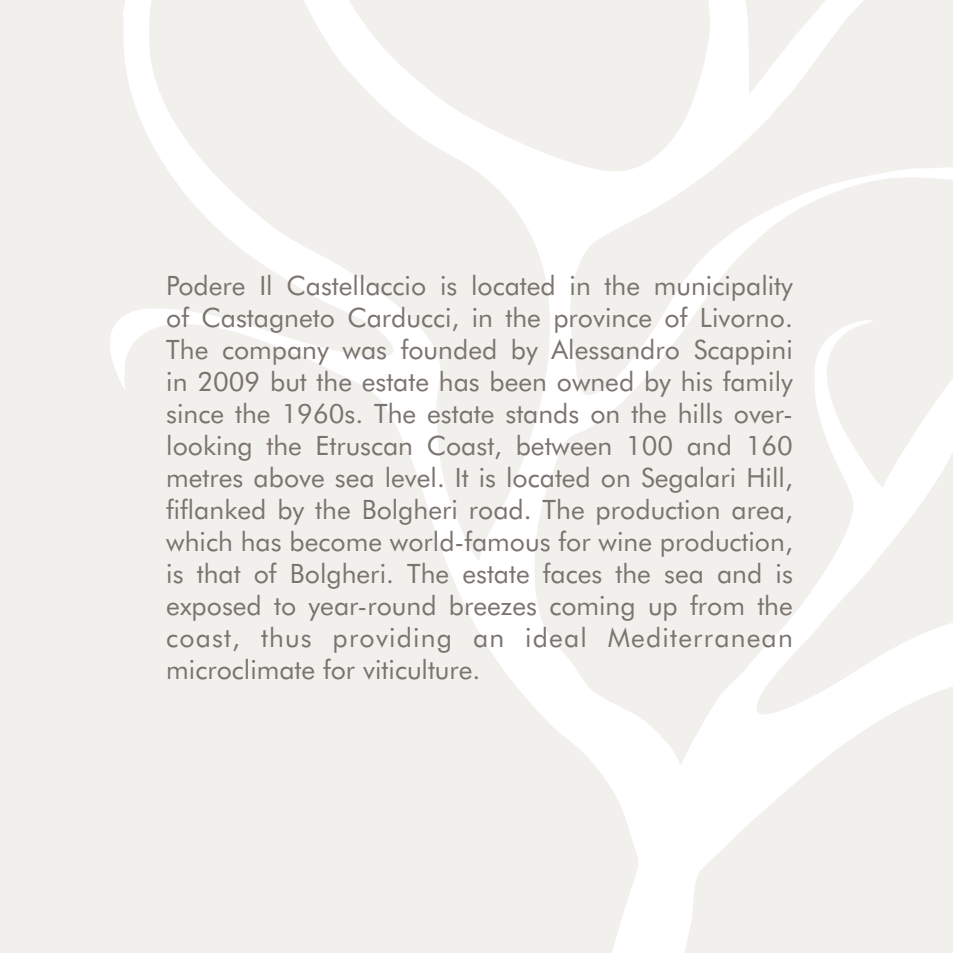




P · O · D · E · R · E
IL CASTELLACCIO

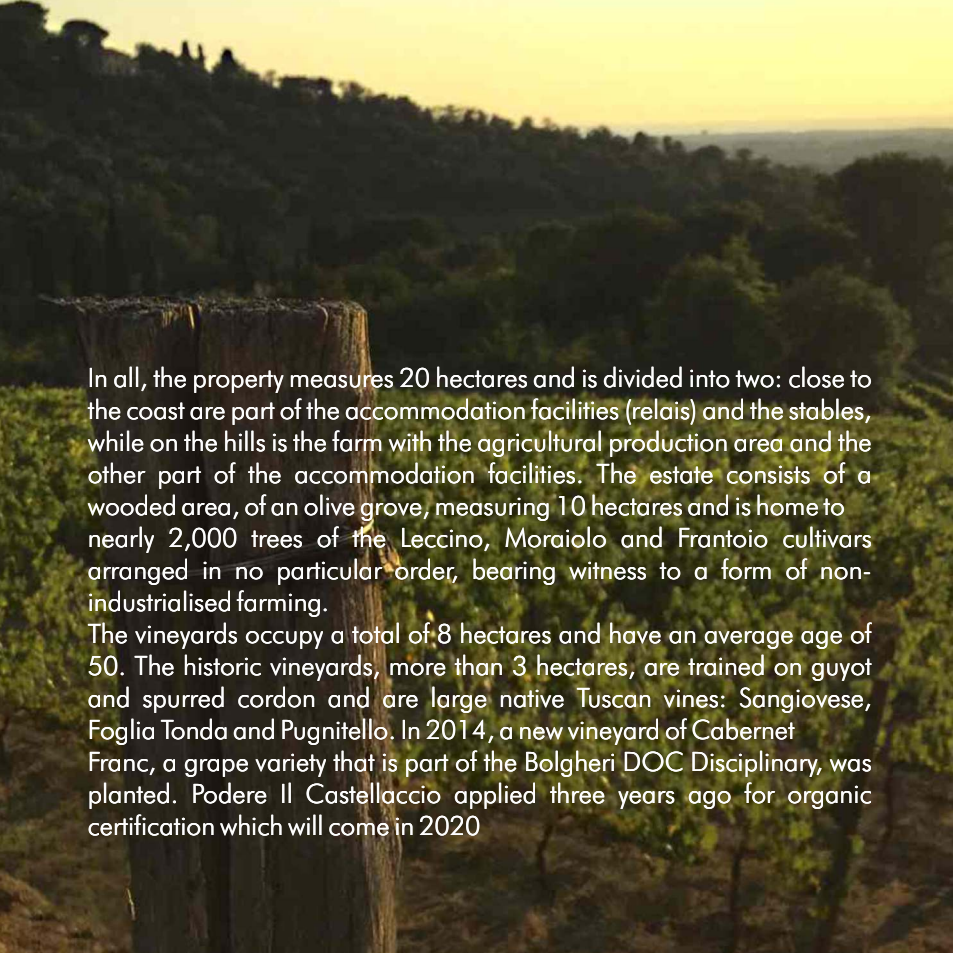
“A sip of the past with
an eye towards the future”

The background of the page features a large, stylized, light-colored leaf or vine graphic that is semi-transparent, allowing the text to be read clearly. The graphic consists of several broad, curved shapes that resemble the veins of a leaf or the branches of a vine, set against a light beige background.

Podere Il Castellaccio is located in the municipality of Castagneto Carducci, in the province of Livorno. The company was founded by Alessandro Scappini in 2009 but the estate has been owned by his family since the 1960s. The estate stands on the hills overlooking the Etruscan Coast, between 100 and 160 metres above sea level. It is located on Segalari Hill, flanked by the Bolgheri road. The production area, which has become world-famous for wine production, is that of Bolgheri. The estate faces the sea and is exposed to year-round breezes coming up from the coast, thus providing an ideal Mediterranean microclimate for viticulture.

P · O · D · E · R · E
IL CASTELLACCIO



A wooden post stands in the foreground, slightly to the left of the center. The background is a vast, rolling landscape of green vineyards and hills under a soft, golden light, suggesting a sunset or sunrise. The hills in the distance are silhouetted against the bright sky.

In all, the property measures 20 hectares and is divided into two: close to the coast are part of the accommodation facilities (relais) and the stables, while on the hills is the farm with the agricultural production area and the other part of the accommodation facilities. The estate consists of a wooded area, of an olive grove, measuring 10 hectares and is home to nearly 2,000 trees of the Leccino, Moraiolo and Frantoio cultivars arranged in no particular order, bearing witness to a form of non-industrialised farming.

The vineyards occupy a total of 8 hectares and have an average age of 50. The historic vineyards, more than 3 hectares, are trained on guyot and spurred cordon and are large native Tuscan vines: Sangiovese, Foglia Tonda and Pugnitello. In 2014, a new vineyard of Cabernet Franc, a grape variety that is part of the Bolgheri DOC Disciplinary, was planted. Podere Il Castellaccio applied three years ago for organic certification which will come in 2020

DINOSTRO



Name: IGT Tuscany

Varieties: Sangiovese 100%

CHARACTERISTICS OF THE PRODUCTION AREA

Height: 160 m a.s.l

Soil type: Schist of marlstone

Exposure: North/south

Planting density: 5000 vines per hectare

Training system: Spurred Cordon

Age of vineyards: 50 years old

VINIFICATION AND AGEING

Yield per hectare: 80 quintals/haa

Harvest time: From the end of September and first week of October.

Fermentation and ageing: the fermentation with the addition of 5% grape stems occurs through indigenous yeasts in Slovenian oak barrels with a maceration on the skins of about two weeks. After racking, the wine remains for 12 months in wooden barrels. This is followed by bottling and further aging for 6 months in the bottle.



“A wine of great freshness combined with ample fruitiness ideal in convivial situations one of the few expressions of Sangiovese in Bolgheri”



Alessandro currently lives at the company with his wife Erica and his daughters Matilde and Ludovica. Alessandro, who began his adventure on the family estate in 2009 after a diploma in agriculture and a youth spent away from the land, wants to follow in these footsteps. "When I decided to take over the leadership of Castellaccio, I chose not to uproot the old vineyards, but to make them the canvas on which to write our future. That is why I feel much more like a custodian than an owner. Without my family history, I would not be here."

VALÈNTE



Name: IGT Tuscany

Varieties: Sangiovese, Pugnitello, Foglia Tonda

CHARACTERISTICS OF THE PRODUCTION AREA

Height: 160 m a.s.l

Soil type: Schist of marlstone

Exposure: North/south

Planting density: 5000 vines per hectare

Training system: Spurred Cordon and Guyot

Age of vineyards: 50 years old

VINIFICATION AND AGEING

Yield per hectare: 50 to 80 quintals/ha

Harvest time: Last week of September and first week of October.

Fermentation and ageing: Fermentation is separate for each grape variety and is carried out by indigenous yeasts in Slovenian oak barrels with maceration on the skins for about two weeks. After racking, the wine remains for 12 months in wooden barrels. This is followed by bottling and 12-months' maturing in bottles.



"Harmoniously complex, a blend obtained from ancient indigenous vineyards on our Farm. Original of its kind, unique in the Bolgheri area. A wine that blends in itself historicity and innovation."

A history that is not experienced as a dusty recurrence, but as matter with which to shape the present and the future. A history that is not afraid of itself and is able to renew itself through research. So even when experimentation reaches out to touch a great classic of the DOC, Cabernet Franc, it does so with a stretch of diversity and without ever forgetting the embrace between beginning and return. It originates on the steps of a steep hill, with alberello farming and the use of horses for harrowing. An innovative solution implemented with traditional tools. It is what Alessandro himself defined a "heroic viticulture."



SOMATICO



Name: IGT Tuscany

Varieties: 100% Pugnitello

CHARACTERISTICS OF THE PRODUCTION AREA

Height: 160 m a.s.l

Soil type: Schist of marlstone

Exposure: North/south

Planting density: 5000 vines per hectare

Training system: Guyot

Age of vineyards: 50 years old

VINIFICATION AND AGEING

Yield per hectare: 40 quintals/ha

Harvest time: Early October

Fermentation and ageing: Fermentation is by indigenous yeasts in concrete tanks, with maceration on the skins for about two weeks. After racking, the wine is put into 500-litre tonneaux for 12 months. This is followed by bottling and a further maturing for 12 months in bottles.



“Only from our best Pugnitello grapes comes this cru that holds a sensory exuberance that only time can shape.”





The cellar does not have a new area but the old area used by the grandfather. The work has made it possible to preserve the historicity of a traditional environment, combining it with the latest winemaking technology. The latter takes place mainly in cement with the use of indigenous yeasts.

IL CASTELLACCIO



Name: Bolgheri Superiore DOC

Varieties: Cabernet Franc

CHARACTERISTICS OF THE PRODUCTION AREA

Height: 160 m a.s.l

Soil type: Schist of marlstone of rocky soil

Exposure: North/south

Planting density: 5000 vines per hectare

Training system: Alberello

Age of vineyards: 7/25 years old

VINIFICATION AND AGEING

Yield per hectare: 45 quintals/ha

Harvest time: September

Fermentation and ageing: Fermentation is by indigenous yeasts in temperature-controlled stainless steel tanks with maceration on the skins for 45 to 50 days. After racking, the wine remains for 12 months in French oak barrels and 12 months in amphorae of ceramic mixture. This is followed by bottling and a further maturing of at least 6 months in bottles.



*"The present meets the past,
two mutually divergent varieties
characterise and make this
drink unique. An unexpectedly
fresh, complex and contemplative wine"*



ARDIGLIONE

Name: IGT Costa Toscana

Varieties: Vermentino in purezza

CHARACTERISTICS OF THE PRODUCTION AREA

Height: 100 m a.s.l.

Soil type: Schist of marlstone clays

Exposure: East/west

Planting density: 5000 vines per hectare

Training system: Guyot

Age of vineyards: 15/20 years old

VINIFICATION AND AGEING

Yield per hectare: 70-80 quintals/ha

Harvest time: Late September

Fermentation and ageing: Clusters are hand-picked, destemmed, crushed and finally pressed.

The must is decanted at a low temperature and fermented in temperature-controlled steel tanks with selected yeasts. A small selection of sun-gilded clusters is first cryomacerated, then fermented in amphora Tava, where it ages sur lie until blending with the wine in steel. The latter is matured sur lie for four months, then assembled in a mass in amphora Tava, then filtered and finally bottled by the start of spring following the harvest.



"A vermentino that represents its terroir, the nose is intoxicating, the sip is full and enveloping. The flavour frames aromas of orange and Mediterranean scrub. A fresh wine for drinking by the sea."





IL RELAIS

Podere Il Castellaccio also has an area dedicated to horse breeding. It is also an accommodation facility. There are 9 accommodation units, including apartments and annexes, built with the principle of bio-architecture and perfectly integrated into the area. They are surrounded by greenery between the coast and the hills of Castagneto Carducci and offer outdoor swimming pool facilities.





MAR
TIRRENO



Località Segalari, 102
57022 Castagneto Carducci- Livorno Italia
Ph: +39 335 8210510
Fax+39 0565 776806
e-mail : info@podereilcastellaccio.it

