

Castelfalfi

IGT TOSCANA ROSSO



Castelfalfi is a blend of Cabernet Sauvignon, Merlot, and Petit Verdot, produced only in the finest vintages, when the season offers the ideal conditions for crafting a wine of excellence.

The two-year aging process, carried out half in cocchiopesto amphorae and half in French oak barriques, allows for a slow maturation that promises great longevity. On the nose, it reveals rich notes of ripe and jammy fruits, cocoa, and tobacco leaves, with intense hints of wood and resin. On the palate, it is enveloping and persistent, with marked acidity and good minerality.

The velvety tannins blend seamlessly with the wine's softness, resulting in a complex and harmonious expression.

Vineyard Insights

A wine inspired by the emotions evoked by what we love.

A blend of the estate's finest vineyard parcels

Label Insights

The label of this Super Tuscan features the image of the Rocca, the estate's symbol and the ultimate emblem of our identity and history.

Available for purchase exclusively at the Wine Shop.

Technical Sheet

CLASSIFICATION: IGT Toscana rosso

VIENYARD ALTITUDE: 200 - 300 meters above sea level

PRODUCTION VOLUME: 1.000 bottles (depending on the vintage)

GRAPE VARIETIES: Cabernet Sauvignon (50%), Merlot (40%), Petit Verdot (10%)

VINIFICATION: In stainless steel tanks at controlled temperature, with skin maceration for 21 days

AGING: 24 months, partly in cocchiopesto amphorae and partly in French oak barriques

SERVING TEMPERATURE: 16 – 18 °c (61 – 64 °F)

FOOD PAIRING: Braised red meats, slow-cooked game, aged cheeses



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