

CASALE dello SPARVIERO



History

In 1996, the Andrighetti family, from Padova and active in the wood industry, already owner of the Fattoria Campoperi, bought the close-by estate Il Casale. A deep renewal of the estate started, through some fundamental steps, such as the rescue of the patrimony of autochthonous varieties already in place, primarily Sangiovese and Canaiolo, and the introduction of new varieties such as Cabernet Sauvignon and Merlot.

In the following four years, more than 2/3 of the 90 hectares of vineyards of the estate were replaced with modern, high density planting systems, new training systems and low yield per hectare.

To reach the ambitious quality objected aimed at, Ada Andrighetti entrusted the supervision of this renewal to two great experts of the Tuscan territory (winemaker Attilio Pagli and agronomist Stefano Porcinai) to support an enthusiastic young team.



Vineyards

The vineyards are located at an altitude of about 250 meters above sea level and they are surrounded by woods and bushes in the gorges that favor a precious balance between water and heat. Harmoniously placed in the landscape of the hills around Castellina in Chianti, in the Siense part of the Chianti Classico, the estate covers 380 hectares overall: an outstanding part of the beautiful 17th century farm-house which is home to the offices and ageing cellars, where the wine continues its precious evolution in large oak barrels and modern French barriques.

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Cellar

The wines of Casale dello Sparviero are marked by great pleasantness, which is obtained by an accurate productive process: high plant density, modern growing techniques and low yield per hectare, together with a rigorous manual harvest with accurate selection of the best grapes, are the basic elements of quality research, the estate's strategic aim in the respect of the territory.

Careful winemaking and slow ageing in oak casks and French barriques complete the work. Production presently reaches about 100,000 bottles per year, and it is still growing as new vineyards start active production: in the last few years, as many as two thirds of the 90 hectares of vineyards have been replaced with new clones of Sangiovese and with cabernet sauvignon and merlot.



Owner Andrighetti Ada (left) with winemaker Attilio Pagli (right).



Owner: Andrighetti Ada
Winemaker: Attilio Pagli

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CASALE dello SPARVIERO - wines



“Casale dello Sparviero” Chianti Classico d.o.c.g.

An extremely pleasant wine. Showing a beautiful and intense ruby red hue, with light garnet reflections, it opens to the nose with notes of wild berries and sweet-smelling violet, and the palate is dry and robust, with a pleasant supple finish.

Varietals: Sangiovese 90%, Canaiolo 5%, Cabernet Sauvignon and Merlot 5%

Training system: Trellis with classic double guyot or cordon

Harvest: Hand picking with grape selection, usually starting in the third week of September

Winemaking: Classic red vinification method in steel and vitrified cement vats at no more than 30C, for at least 15 days.

Ageing: 12 months in oak casks, followed by at least 6 months bottle ageing in air-conditioned cellars, before the wine is sold.

Food combination: Matches well with red and white meats and cheese.



“Casale dello Sparviero” Chianti Classico Riserva d.o.c.g.

An important and austere wine, with a great structure and personality. It shows a deep ruby red color, tending to garnet, with intense and persistent scents of ripe wild berries, jam and spices, with outstanding pepper and sweet tobacco notes. It has a full, winding body, with a velvety structure, rich in noble tannins. The finish is long and persistent, a prelude to a good ageing potential.

Varietals: Sangiovese 100%

Training system: Trellis with classic double guyot or cordon

Harvest: Hand picking with grape selection, usually starting in the third week of September

Winemaking: Classic red vinification method in steel and vitrified cement vats at no more than 30C, for at least 15 days.

Ageing: 18 months in French barriques, followed by at least 6 months bottle ageing in air-conditioned cellars, before the wine is sold.



“Rosso dello Sparviero” i.g.t.

A young and fresh wine, ready to drink, its nose is distinctly fruity and the palate is pleasant and harmonious.

Varietals: Sangiovese 60%, Cabernet Sauvignon 20% and Merlot 20%

Training system: Trellis with classic double guyot or cordon

Harvest: Hand picking with grape selection, usually starting in the third week of September

Winemaking: Classic red vinification method in steel and vitrified cement vats at no more than 30C, for at least 15 days.

Ageing: 6 months in vats, followed by 3 months in the bottle.

Food combination: It matches well with pasta and white meat dishes.