ROCCA di CASTAGNOLI
dal 1730

BOSCORICCIO BIANCO

TOSCANA I.G.T.



BoscoRiccio Bianco is a very young winery label born from the need to create a white wine that had the capacity to mandanere a contact with tradition, Malvasia in fact is a historical presence in Tuscany, but from an innovative perspective.
BoscoRiccio was born as a dedication to our territory, the forest represents what surrounds us and with which we have lived in symbiosis for centuries, Riccio on the other hand is a clear reference to the Chestnut tree from which our winery takes its name.
Thus was born BoscoRiccio in the White version, a wine designed to be a hymn to conviviality, good drinking and the joy of being together in a carefree and fun way. We wanted to produce a fresh, youthful, colorful and convivial wine. An “easy” and carefree wine, because not weighed down by too much rhetoric that often surrounds the world of wine, it has a soul a bit Funk and a bit Rock. We made it with what we like.
The first vintage is 2022 and the grapes come from our vineyards on the Scannano farm in Serre di Rapolano.
The total extent of the vineyard is about 2 hectares on medium-textured soils with a good presence of clay and less mineral presence.
BoscoRiccio Bianco is a full-bodied and structured wine capable of combining freshness, body and minerality.

APPELLATION Toscana IGT
GRAPE VARIETY 100% Malvasia Toscana
VINEYARD La Stella in Gaiole in Chianti
SOIL Clayey components, deep with the presence of calcareous sedimentary rocks
VINEYARD SIZE 4 Ha
VINEYARD AGE Various, from 6 to 10 years old
EXPOSURE East to West
AVERAGE ALTITUDE 300m a.s.l.
VINEYARD DENSITY 5000 vines/hectare
AVERAGE YIELD PER PLANT 1,5 kg
CULTIVATION/PRUNING Guyot
HARVEST Second half of September to the first week of October
MACERATION At 25 ° C circa for 15 days
FERMENTATION in steel
MALOLACTIC FERMENTATION in steel
AGING In stainless steel tanks
ANNUAL PRODUCTION About 10,000 bottles
SENSORY PROFILE In the glass it's a straw yellow, bright as the late-September sun over the Malvasia vines. On the nose, an improvised solo of white flowers and citrus — a riff straight out of a '70s funk club, more James Brown than elevator music. On the palate it's fresh, savoury and mineral, keeping the beat like a rock drummer who never loses the groove. The finish is pop, colourful and a touch psychedelic, straight off a vintage album cover. A wine that skips the serious-sommelier act: it would rather dance.
PAIRING White meat, fresh and medium-aged cheeses, fish of all kinds.
SERVING TEMPERATURE 8-10°C

TENUTE CALÌ
vini e relais