ROCCA di CASTAGNOLI
dal 1730

BOSCORICCIO ROSSO

TOSCANA I.G.T



BoscoRiccio was born as a dedication to our territory, the name Bosco in Italian represents the forest, that which surrounds us and with which we have lived in symbiosis for centuries, Riccio is a hedgehog, a clear reference to the Chestnut tree from which our winery takes its name. Thus was born BoscoRiccio 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 produced it with what we like.

APPELLATION Toscana IGT
GRAPE VARIETY Cabernet Franc and Petit Verdot
VINEYARD Serre di Rapolano
SOIL Deep soil rich of limestone
VINEYARD SIZE 4 ha
VINEYARD AGE 10 years old
EXPOSURE East/West
AVERAGE ALTITUDE 300m a.s.l.
VINEYARD DENSITY 5000 vines/hectare
AVERAGE YIELD PER PLANT 1kg
CULTIVATION/PRUNING Guyot
HARVEST First half of October
MACERATION At a temperature of about 25°C for 25 days
MALOLACTIC FERMENTATION In steel
AGING At least 8 months in barriques and tonneaux at various stages
ANNUAL PRODUCTION About 15,000 bottles
SENSORY PROFILE In the glass it's an intense ruby red, almost violet, with the depth of a Caravaggio chiaroscuro. On the nose, a burst of black fruit and sweet spice — a deep bassline that opens the set like a Rolling Stones track. On the palate it's full-bodied, with firm tannins keeping the beat — more rock than blues, but with the same dirty, honest groove. Time in barrique adds soft notes of vanilla and toast, a guitar solo that stretches out the finish. A wine built for the table, alongside grilled meat, no fuss: it prefers the concert to the fancy dinner party.
PAIRING Grilled meat and medium-aged cheeses.
SERVING TEMPERATURE 16°C.

TENUTE CALÌ
vini e relais

graffetta
SICILIA

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POGGIO MAESTRINO