

<http://www.cellartracker.com/wine.asp?iWine=1187228&Label=2>



## FILICHETO CASTELLANI

### Vino Nobile di Montepulciano

Type	Red
Producer	Castellani (web)
Variety	Sangiovese
Designation	Filicheto
Vineyard	n/a
Country	Italy
Region	Tuscany
SubRegion	Montepulciano
Appellation	Vino Nobile di Montepulciano

#### Castellani

[Producer website](#)

#### Sangiovese

SANGIOVESE: (Pronounced "sahn-joh-vay-zahy").

Sangiovese - Italy's claim to fame, the pride of Tuscany.

Traditionally made, the wines are full of cherry fruit, earth, and cedar. It produces Chianti (Classico), Rosso di Montalcino, Brunello di Montalcino, Rosso di Montepulciano, Montefalco Rosso, and many others. Sangiovese is also the backbone in many of the acclaimed, modern-styled "Super-Tuscans", where it is blended with Bordeaux varietals (Cabernet Sauvignon, Merlot, and Cabernet Franc) and typically aged in French oak barrels, resulting a wine primed for the international market in the style of a typical California cabernet: oaky, high-alcohol, and a ripe, jammy, fruit-forward profile.[16]

Semi-classic grape grown in the Tuscany region of Italy. Used to produce the Chianti and other Tuscan red wines. Has many clonal versions, two of which seem to predominate. The Sangiovese Grosso clone Brunello variety is used for the dark red, traditionally powerful and slow-maturing "Brunello di Montalcino" wine. The other is the Sangiovese Piccolo, also known under the historical synonym name Sangiovese, used for standard Chianti Classico DOC wines. Old vine derived wine is often used in the better versions, needing several years ageing to reach peak. A third clone, Morellino, is used in a popular wine blend with the same name found in the southern part of the province. Recent efforts in California with clones of this variety are very promising, producing medium-bodied reds with rich cherry or plumlike flavors and aromas. Among the available clonal versions are R6 and R7, derived from the Montalcino region of Italy, having average productivity/ripening and producing small berries on medium size clusters. R10 and R24 are well-recommended. R23, listed as deriving from the Emilia-Romagna region, has good vigor with medium-small clusters with earlier ripening. R102 derives from the Montepulciano region and reported to have average vigor with moderate productivity that results in higher sugar levels and good acidity from medium-small berries on medium-small clusters. Has synonym name of Nielluccio where grown in Corsica.

*Pizzas. Jantar em 28/01/2012 com Filhão & Cias.*