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Castello dei Rampolla, Panzano in Chianti (Tuscany)

d'Alceo Toscana IGT

Vintage	2018
Winemaker	Castello dei Rampolla
Region	Tuscany
Alcohol	14.5% vol.
Grapes	85% Cabernet Sauvignon, 15% Petit Verdot

Winemaking

Following an extended fermentation time, the d'Alceo matures for 3 months in concrete barrels, 12-15 months in barriques, followed by 18-24 months of maturing in bottles.

Our tasting note

The d'Alceo has a gleaming rich ruby red. Its nose has smoky, mineral notes, fruit aromas of elderberries and blackberries. Wonderfully juicy and elegant on the pallet with rich tannins. Unbelievably densely constructed and rich wine of the finest elegance.

Castello dei Rampolla

Under the influence of the legendary Alceo di Napoli, the Castello dei Rampolla wines, and in particular the Sammarco, gained absolute cult status. Alceo was the first in the Chianti region to plant the Bordeaux grape variety Cabernet Sauvignon. Alceo s children Luca and his sister Maurizia have been running the vineyard since 1994. They switched to bio-dynamic cultivation over the course of four years. They now produce some of the very best wines in Italy - the famous oenologist Giacomo Tachis also merits praise for this, as he was always there with help and advice.



Suitable with



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