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Castello dei Rampolla, Panzano in Chianti (Tuscany)

Sammarco Toscana IGT

Vintage	2021
Winemaker	Castello dei Rampolla
Region	Tuscany
Alcohol	13.5% vol.
Grapes	90% Cabernet Sauvignon, 5% Sangiovese, 5% Merlot

Winemaking

Following an extended fermentation time, the Sammarco 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 Sammarco has an intense, vibrant ruby-red colour and a magnificent nose full of wild berries, cassis, cherries, sour cherries, notes of spices, violets and notes of brushwood. Very warm and silky on the pallet with intensive fruit aromas and a long-lasting finish.

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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