

▶ THE VINEYARD

The vineyard is located in a hilly area with an excellent slope and an ideal southern exposure, on a medium-textured, clayey soil, ideal for the cultivation of the Montepulciano vine.

We keep the land grassy without using herbicides, fertilizations with manure and green manure. For the treatments we essentially use copper and sulfur, with dosages reduced to a minimum.



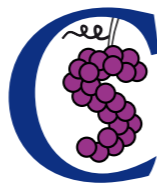
▶ THE CELLAR

The Castellani Cellar, although small in size, was designed and built according to the architectural and technological standards of large modern cellars.

In the back and top, we have the reception area for the grapes, where the grapes go directly from the cru-

sher-destemmer to the fermenters located on the lower level by gravity.

From this processing area, after fermentation in modern stainless steel vats at a controlled temperature, the wines pass into the cellar for refinement in small and medium-sized barrels of selected French oak.



CANTINA CASTELLANI

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CANTINA CASTELLANI



My great passion for good wine and love for the countryside led me to open this very small winery.

In the classic Marche countryside with a view of Mount Conero, in the Bolignano di Candia district, in the municipality of Ancona, I planted a new vineyard and built the new Castellani Cellar.

With the help of my family, I started making wine, with the ambition of making the most of a wine as natural as possible and of superior quality.

To achieve this goal we have set ourselves some rules:

- Grapes fed with "sustainable" cultivation
- No herbicides
- Harvest by hand
- Low vineyard yield
- Minimum use of sulphites

Sauro Castellani

▶ EMOZIONI

GRAPES:
Montepulciano

HARVEST:
Made by hand in small crates, late August / early September

VINIFICATION:
The bunches, as soon as they are harvested, go directly into the press for one soft pressing, fermentation of the free-run must only at low temperature for approximately 18-20 days, in steel for 4 months, for the base wine, fermentation in the bottle and rest on the yeasts for a period varying from 24-60 months.

COLOR:
Vibrant, brilliant pink

PERFUME:
Intense, fruity, bread crust

TASTE:
Dry, fresh, fine bubbles, good persistence

SERVICE TEMPERATURE:
8-10° C

TO BE COMBINED WITH:
Happy hour, wine for the whole meal, both fish and white meats, special on the Adriatic fry



▶ PRIMONATO

Rosato Marche IGT

GRAPES:
Montepulciano

HARVEST:
Hand selected in small crates, in the month of September

VINIFICATION:
Crushing and destemming of the grapes, immediate separation from the skins e fermentation of the juice only at low temperature for approx. 18-20 days, steel for 2 months

COLOR:
Very lively, intense and pleasant pink

PERFUME:
Floral, fruity, wild strawberries and raspberries

TASTE:
Fresh, good acidity, fruity, persistent

SERVICE TEMPERATURE:
8-10° C

TO BE COMBINED WITH:
Excellent aperitif, it excels thanks to its youthful freshness in combination with shellfish, baked or grilled sea bream, white meats



▶ VIGNA CLARI

Rosso Conero DOC

GRAPES:
Montepulciano

HARVEST:
Made by hand in small crates, with low yield per hectare

VINIFICATION:
Crushing and destemming of the grapes, fermentation with maceration on the skins for 7-8 days, racking and malolactic fermentation, subsequent refinement in French oak tonneaux plus bottle

COLOR:
Intense ruby red

PERFUME:
Intense red ripe fruit notes spiced with hints of vanilla

TASTE:
In addition to confirming the pleasant sensations of fruit perceived on the nose, it expresses a great structure, dry, warm, well-smoothed tannins and good persistence

SERVICE TEMPERATURE:
18° C

TO BE COMBINED WITH:
First courses with meat sauce, with all menus based on roasted and grilled meat, game, cheese

AWARDS:
2012: Le Marche nel Bicchiere - AIS
2016: Berebene Gambero Rosso
2020: Le Marche nel Bicchiere - AIS



▶ BOLIGNANO

Conero DOCG Riserva

GRAPES:
Montepulciano

HARVEST:
Handmade in small crates selecting the best bunches, after the second ten days of October

VINIFICATION:
Crushing and destemming of the grapes, fermentation with maceration on the skins for 8-10 days, racking and malolactic fermentation, subsequent refinement in French oak tonneaux plus bottle

COLOR:
Deep ruby red

PERFUME:
Intense of ripe red fruit, jams, spicy notes with hints of vanilla

TASTE:
Pleasant sensations of ripe fruit, sour cherries in alcohol, spicy, it expresses a great structure, dry, warm, soft, fine, velvety tannins and excellent persistence

SERVICE TEMPERATURE:
18° C

TO BE COMBINED WITH:
First courses of the Marche cuisine such as the classic "vincisgrassi", roasts, grilled red meats, game, aged cheeses

AWARDS:
2012: Le Marche nel Bicchiere - AIS
2013: Vini buoni d'Italia - Touring Club
2015: Le Marche nel Bicchiere - AIS
The Winehunter Award 2020 Merano
2017: The Winehunter Award 2022 Merano
2018: Le Marche nel Bicchiere - AIS

