

An 80 hectare property with 33 hectares of vineyards in the heart of Chianti Classico, on hills surrounded by woods. The vineyards, with a SE exposure, are up to 45 years old and located at an altitude of 370 metres above sea level. The yields per hectare are very low, in a clear effort to obtain the highest quality. An excellent exposure to the sun, good water drainage, a mixed soil of calcareous marl and little clay give birth to wines, both red and white, that are well-structured, intense and suitable for a long ageing in the bottle. Castellare is committed to the preservation of biodiversity, with no use of synthetic chemicals, in an effort to produce truly organic wines.







Properties: 33 hectares of vineyards on the hillsides of a natural south-east facing amphitheatre, at an average height of 370 meters above sea level.

Production: 200,000 bottles annually.

Castellare di Castellina Chianti Classico 2021 95% Sangioveto y 5% Canaiolo	Chianti Classico
Castellare di Castellina Chianti Classico Riserva Il Poggiale 2020 90% Sangioveto, 5% Canaiolo y 5% Ciliegiolo	Chianti Classico
Podere Monastero La Pineta Pinot Nero 2020 100% Pinot Noir	Toscana IGT
Castellare di Castellina I Sodi de S. Niccolò 2017 85% Sangioveto y 15% Malvasia Nera.	Toscana IGT

