

CASTELL IN VILLA

Castelnuovo Berardenga, Chianti Classico, Toscana, Italy



ABOUT THE PRODUCER

Nestled in Castelnuovo Berardenga within the Chianti Classico region, the renowned Castell'in Villa estate boasts a rich history dating back to the 1200s as a medieval hamlet and military outpost. Its prominence in winemaking, however, is credited to the current owner, Princess Coralia Pignatelli della Leonessa, a Greek-born aristocrat, and her late husband Riccardo Pignatelli della Leonessa, who acquired the estate in 1968. During this transitional period from the feudal collective system to private estates, the Princess transformed the estate from a 13th-century farmhouse and minimal vineyards to a sprawling 300-hectare property, with 50 hectares dedicated to vine cultivation. Following Riccardo's passing in 1985, Princess Coralia contemplated selling the estate but chose instead to take on the responsibility herself. Despite the estate's less-than-ideal condition and the need for extensive renovations, the Princess, favoring an old-school winemaking approach, eschews many barriques in favor of aging in older large casks. Her Sangiovese-exclusive Chiantis, marked by their elegance and longevity, stand out as some of the most refined expressions in the region.

[Read more - castellinvilla.com/en/](https://castellinvilla.com/en/)



IN THE VINEYARD

ORGANIC BIODYNAMIC PRACTICES

Organic vineyard practices

TOTAL AREA UNDER VINE

50 hectares

LOCATION OF VINEYARDS

Castell'in Villa - Castelnuovo Berardenga (Siena)

SOIL DETAILS

The soil is a mix of sandstone and limestone-rich Alberese, which leads to smaller grape bunches with higher polyphenol concentration, and also sandstone with clay veins which enhances acidity and aromatic complexity.

GRAPES

Trebbiano, Malvasia, Sangiovese, Cabernet Sauvignon



IN THE CELLAR

WINEMAKER

Principessa Coralia Ghertsos, Matteo Altare and Federico Staderini

YEAST UTILIZED

Only wild (indigenous) yeasts

FILTRATION STABILIZATION

No fining agents are used; the wine is naturally clarified through static decantation and a light filtration before bottling. The rosé undergoes cold static decantation, followed by stabilization and gentle pre-bottling filtration.

FERMENTATION & AGING VESSELS

Fermentation in stainless steel tanks with long submerged cap macerations. Aging in French and Slavonian oak barrels



ADDITIONAL NOTES

WINEMAKING STYLE

Winemaking techniques are adapted to each vintage, while key principles remain constant: exclusive use of indigenous yeasts, variable-duration submerged cap macerations, and no use of fining agents.

WINES PRODUCED

La Gazzara Toscana rosato, Gazzarina Toscana rosso, Castell'in Villa Chianti Classico, Castell'in Villa Chianti Classico Riserva, Poggio delle Rose Chianti Classico Riserva, Santacroce Toscana rosso

TOTAL PRODUCTION

Varies depending on the vintage, average production 130,000 bottles