



Rusada Toscana IGT Tenuta Casteani

Certified Organic

Grape Variety: Sangiovese, Syrah and local autoctonous grapes

Location: Tenuta Casteani, Località Casteani 150 m.s.l.m.

Soil: Medium texture, clay and sand based, with high presence of calcium and limestone

Training system: Spurred cordon

Harvest: Manual harvest in 15 kg cases

Fermentation: Takes place at a temperature of 16°

Aging: The wine ages for 4 months in stainless steel tanks

Tasting notes: Tenuous rosé with coppery highlights. On the nose is intense and offers hints of raspberry, white rose and violet. The mouthfeel is elegant, salty and fresh. The aftertaste is long.

Analytical data: Alcohol 13,5 % vol - Total acidity 5,1 g/l - Residual sugars 0,8 g/l