



## **Spirito Libero Sangiovese Toscana IGT Tenuta Casteani**

Certified Organic

No Added Suphites

**Grape Variety:** Sangiovese

**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:** Natural fermentation with indigenous yeasts. No added sulfites and no filtered.

**Aging:** Aging for about 12 months in stainless steel tanks and bottle

**Tasting notes:** Red ruby color with bright purple highlights. Intense cherry and blueberries on the nose, herbs and spices. Great complexity. The mouthfeel is well structured with complex progression. Soft and silk tannins. Long, fruity and spicy. Very good drinkability.

**Analytical data:** Alcohol 14,5 % vol