



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

Certified Organic

No Added Suphites

**Grape Variety:** Vermentino

**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:** Guyot

**Harvest:** Manual harvest in 15 kg cases

**Fermentation:** The must, obtained by the soft pressing, is fermented in stainless steel tanks at a temperature of 16 °C

**Aging:** Aging for about 6 months in stainless steel tanks and bottle

**Tasting notes:** Straw-colored with golden highlights. Flowers and fruits on the nose, quite intense and persistent. The mouthfeel is well structured, harmonious, pleasant with a great drinkability.

**Analytical data:** Alcohol 13,5 % vol - Total acidity 4,9 g/l - Residual sugars 0,1 g/l