



Serin Maremma Toscana DOC 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 greenish highlights. On the nose is intense and reflects the characteristics of the grape. It offers hints of flowers, grapefruit and exotic fruit. The mouthfeel is well-structured, salty and fresh with a very good drinkability. The aftertaste is long.

Analytical data: Alcohol 13,5 % vol - Total acidity 5,2 g/l - Residual sugars 0,2 g/l