



Sessanta Maremma Toscana DOC 2015 Tenuta Casteani

Certified Organic

Grape Variety: Sangiovese and Alicante

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 in stainless steel tanks at a controlled temperature of 28°-30°C.

Aging: 12 months of which 50% in Slavonian oak casks of 25 hl and the other 50% in stainless steel. After that it takes two years of aging in the bottle.

Tasting notes: Ruby red colour with purplish highlights, deep and intense. To the nose distinct scents of black fruits such as blackberries and blueberries, notes of ink and graphite, balsamic sensations. The mouthfeel is round and full, balanced with a long and persistent finish. The tannins are soft and well integrated. This wine enchants us with its elegance and pleasantness.

Analytical data: Alcohol 14,5 % vol - Total acidity 4,5 g/l - Residual sugars 0,8 g/l