



Terra Maremma Toscana DOC Tenuta Casteani

Certified Organic

Grape Variety: Sangiovese and Merlot

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: In stainless steel tanks frustoconical at a controlled temperature of 28 ° -30 ° C.

Aging: 30% in new French oak barriques, the rest in 2nd and 3rd passage wood for several months. The aging is completed in bottle.

Tasting notes: Intense and brilliant ruby red color with a slight purple vein. The nose offers fruity hints of plum and red fruits, refreshing and balsamic notes, followed by a light sweet spiciness. The taste is wide and long with soft tannins. Good acidity and excellent balance between the parts.

Analytical data: Alcohol 14,5 % vol - Total acidity 5.4 g/l - Residual sugars 0,24 g/l