

CASAIA

Intense ruby colour with purple shades, rich and persistent aroma of red fruit with slight hint of spices. Fruity and harmonic taste , slightly spicy and pleasantly tannic.

Name

Toscana Rosso I.G.T.

Vines

Sangiovese and Cabernet Sauvignon

Soil

Clayey and chalky-calcareous

Production technique

Grapes handpicked in the second half of september, vinified with maceration on own skins. After fermentation, for a few months part of the wine rests in big wooden barrels; the remaining part rests in steel. The wine is bottled in the early summer.

Organoleptic qualities

Deep ruby red colour with red crimson shades, rich and persistent perfume of red fruit with a light scent of spice. Fruity and harmonic taste, lightly spiced and pleasantly tannic.

Alcohol content 13%vol

Food combination and serving

Perfect with grilled red meat and game.
Serve in large balloon glasses at 18-20°.

