



CASTRO

Rosso di Toscana IGT Baby Super Tuscan



The name of the wine is dedicated to the Castro torrent, a mountain torrent that flows down by our vineyards.

We consider it Baby Supertuscan because of its «traditional» supertuscan blend, but unlike “Senior” Supertuscan wines, ageing takes place in used barrels and only for 6 months, so it remains fresh and easy to drink

DENOMINATION: Rosso di Toscana IGT

GRAPE VARIETY: Baby Super Tuscan blend: 75% Merlot, 20% Sangiovese, 5% Cabernet Sauvignon

PRODUCTION ZONE: Centro Italia, Toscana, Arezzo

VINEYARD: “Peschiera”, 1.20ha, planted in 2003, on 300 mt above sea level

SOILS: galestro (schist: clay/shale mix of soil)

VINIFICATION: Fermentation in cement and steel tanks at controlled temperature, for about 3 weeks

AGEING: 6 months in traditional Tuscan big barrels made of chestnut wood

TASTING NOTES: Deeply ruby red color. Intense nose that begins with notes of coffee and dark chocolate and continues with drunken black cherries hints.

Pleasantly smooth and slightly sweet on the palate, with fragrant body and structure, with soft silky tannins.

WINE PAIRINGS: pairs well with a wide variety of dishes, such as antipasti platters, grilled and stewed meats, and tomato-based pasta dishes

CLOSURE: Certified cork, TCA free

SERVING TEMPERATURE: 18°C

ALCOHOL BY VOL: 14%