

FATTORIA CASTELLINA



DAINO BIANCO Igt Toscana rosso



Plantation Density: 5000 vines ha

Plants age: 20 years

Average Yield: 1 kg per vine

VINIFICATION.

Blend: 100% Merlot. Destemming, spontaneous fermentation with about 20 DAYS maceration. Refinement for 12 months in used barriques and 6 months in steel tanks. Bottling without filtration or stabilization. Additional refinement in bottle for at least 6 months.

ORGANOLEPTIC PROFILE:

intense red color with purple hues. It emanates Fruity scents of cherries, mixed berries, black pepper and wild spices. It envelops the palate with vigor, generosity and richness of fruit. The aftertaste is long-lasting, soft and juicy.

PAIRINGS:

Daino Bianco pairs perfectly with tasteful dishes, roasted and stewed meat, game, pasta dishes with meat sauce.