

# FATTORIA CASTELLINA



## GEOS Igt Toscana rosso



Plantation Density: 5000 vines ha

Plants age: 20 years

Average Yield: 1 kg per vine

### VINIFICATION.

Blend: 100% Syrah. Destemming, spontaneous fermentation with about 5 DAYS maceration. Refinement for 9 months in used barriques. Bottling without filtration or stabilization. Additional refinement in bottle for at least 3 months.

### ORGANOLEPTIC PROFILE:

thick red color, between ruby and purple. It emanates strong fruity notes of red plums and cherries, but after it changes into juniper and pepper scents surrounded by balsamic and pleasantly herbaceous puffs. The sip is drinkable and fragrant, characterized by body and concentration, but balanced by a joyful freshness.

### PAIRINGS:

Geos can be perfectly drunk with tasteful dishes, roasted and stewed meat, like "peposo dell'impruneta". Excellent with tasteful risotto with mushrooms.