

# FATTORIA CASTELLINA



## IPOGEO Igt Toscana rosso



Plantation Density: 5000 vines ha

Plants age: 20 years

Average Yield: 1 kg per vine

### VINIFICATION:

Blend: 50% Sangiovese, 50% Cabernet, Syrah, Merlot. Destemming, spontaneous fermentation with about 7 DAYS maceration. Refinement for 12 months, partially in steel ts, partially in concrete tanks. Bottling without filtration or stabilization. Additional refinement in bottle for at least 6 months.

### ORGANOLEPTIC PROFILE:

red ruby color. The bouquet is rustic and scathing, enriched by wildflowers notes, red fruit and spices. On the palate it's drinkable and direct, joyous and refreshing.

### PAIRINGS:

this wine perfectly pairs with not too refined, cold cuts, white meat and grilled vegetables. Excellent with cold summer dishes too.