

FATTORIA CASTELLINA



TERRA E CIELO Igt Toscana rosso



Plantation Density: 5000 vines ha

Plants age: 20 years

Average Yield: 1 kg per vine

VINIFICATION.

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

ORGANOLEPTIC PROFILE:

it's the biggest expression of the Sangiovese quality produced by the winery, selected between the best vineyards. A very elegant red wine. The aromas of cherries, prunes, spices supplied by balsamic and ethereal scents, create a sip of personality, with velvety and persistent tannis.

PAIRINGS:

Terra e Cielo is the typical wine that pairs perfectly with pasta dishes with meat sauce, roasted meat, game and generally grilled red meat.

Azienda Agricola Biodinamica FATTORIA CASTELLINA

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