

INCANTO MEDITERRANEO

Toscana IGT
VINTAGE 2020



CASADEI



Name and appellation: Incanto Mediterraneo, Toscana IGT.

Grape variety: 50% Sauvignon, 50% Sémillon.

Exposure: north/east.

Soil: mainly sandy, with a good amount of clay.

Planted: 2000.

Density: 2 vines per acre.

Training system: Guyot

Yield: 2,2lbs-3,3lbs of grapes per vine.

Harvest: manual.

Vinification: the grapes are destemmed, lightly pressed, and placed in 2642 gal stainless steel tanks for fermentation.

Refinement: 100% in steel tanks for about 5 months, in contact with the fine lees.

Aging capacity: 5 years.

Pairing suggestions: finger food, shellfish dishes, and subtly seasoned white meat.

Serving temperature: 46°F.



Biointegrale



Biologico



Bianco



750 ml



13%

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