

INCANTO MEDITERRANEO

Toscana IGT



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: 5000 vines per hectare.

Training system: Guyot

Yield: 1-1,5 Kg of grapes per vine.

Harvest: manual.

Vinification: the grapes are destemmed, lightly pressed, and placed in 100 hl stainless steel tanks for fermentation.

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

Aging capacity: 5 years.

Tasting notes: the nose displays notes of exotic and yellow pulp fruit. The mouthfeel is full-bodied and round, with an adequate sapidity. The pleasant crispness conveys elegance and persistence to a wine soundly linked to its place of origin.

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

Serving temperature: 8°C.



Biointegrale



Biologico



Red



750 ml



13%