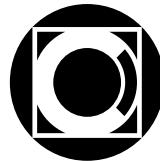


ARMONIA

Toscana IGT
2023



CASADEI



Name and appellation: Armonia, Toscana IGT.

Grape varieties: Cabernet sauvignon + Syrah 50%, other home-grown red grape varieties 50%.

Exposure: south/west - north/east.

Soil: medium texture, with a well-altered skeleton.

Planted: 1999.

Density: 1,5 kg per vine.

Training system: spurred cordon.

Yield: 65 quintals of grapes per hectare.

Harvest: manual, with meticulous selection of the bunches.

Vinification: the grapes are destemmed, crushed with slight breaking of the berry, and placed in cold storage at 4°C. Fermentation takes place in 100 hl steel tanks at a controlled temperature of 26°C/28°C. Maceration lasts 15 days, and after racking malolactic fermentation takes place without the use of activators.

Aging: 100% in French oak barriques of third and fourth passage, for 12 months.

Aging capacity: best within 5 years after the harvest.

Tasting notes: on the nose, an intense aroma of red berries, and touches of vanilla. It fills the mouth softly and is smooth and fresh on the palate. The finish is quite long and slightly sweet.

Suggested pairings: meat-based appetizers, first courses with meat sauce, and all typical Mediterranean recipes.

Serving temperature: 15°C in summer, 18°C in winter.



Biointegrale



Biologico



Red



750 ml



13%

Armonia, Toscana IGT | Casadei

FAMIGLIA
CASADEI