INCANTO

Toscana IGT
2025

CASADEI

Biointegrale Biologico

WHITE WINE / 0,75L BOTTLE / 13% ALC. / 6 C° - 8 C°

Name and appellation: Incanto, Toscana IGT

Grape variety: 85% Vermentino, 15% Ansonica

Exposure: north-east

Soil: predominantly sandy soils with a significant clay component

Planted: Vermentino 2018, Ansonica 2020

Density: 4.500 vines per hectare

Training system: Guyot

Yield: 2 Kg of grapes per vine

Harvest: hand harvested

Vinification: the destemmed and gently pressed grapes are transferred to stainless steel tanks, where cold static clarification takes place. Fermentation follows under controlled temperature conditions
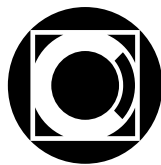
Aging: 100% stainless steel for approximately four months, on fine lees

Aging capacity: 3 years

FAMIGLIA CASADEI

INCANTO

TOSCANA IGT
BIOLOGICO

CASADEI

CASADEI

Tasting notes: bright and expressive on the nose, with an explosion of fresh citrus aromas including lime, citron, and pink grapefruit, intertwined with white peach and crisp apple. Vermentino delivers its Mediterranean signature of aromatic herbs, lemon thyme, and a subtle saline note. Ansonica adds a warmer, softer dimension reminiscent of sun-ripened fruit, elegantly rounding the profile.

The palate is vibrant, fresh, and immediate. Four months on fine lees provide a creamier texture and added depth. The acidity is precise and dynamic yet never aggressive, leading to a savory, persistent finish with a mineral echo that invites another sip.

A wine that remains consistently engaging: approachable yet characterful, refined yet direct.

Pairing suggestions:
Seafood crudo and amberjack carpaccio
Spaghetti with clams and lemon zest
Light mixed fried seafood
Fennel, citrus, and toasted almond salad
Fish tacos with yogurt and lime sauce
Tuna or salmon poke with edamame and sesame
Sushi, sashimi, and chirashi
Bao buns with crispy shrimp and wasabi mayonnaise
Fresh cheeses and delicate goat cheeses

INCANTO

TOSCANA IGT
BIOLOGICO

CASADEI