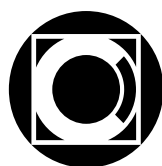


SOGNO MEDITERRANEO

Toscana IGT
2023



CASADEI



Name and appellation: Sogno Mediterraneo, Toscana IGT.

Grape varieties: Syrah 85%, other red grape varieties originating from the Mediterranean basin 15%.

Exposure: south/west - north/east.

Soil: medium texture, with a well-altered skeleton. pH tending to neutral.

Planted: 1999.

Density: 7400 vines per hectare.

Training system: permanent horizontal spurred cordon.

Yield: 1kg-1,2kg of grapes per vine.

Harvest: manual, between the last 10 days of September and the beginning of October.

Vinification: after the harvest the grapes are placed in boxes in cold storage at 10 °C for 24 hours and then destemmed and crushed with slight breaking of the berry. Fermentation with wild (native) yeasts occurs in cement tanks and, partially, in terracotta amphorae. Maceration lasts 18 days. After racking, malolactic fermentation takes place in barriques.

Aging: 80% in French second passage oak barriques, 20% in new French oak barriques, for 12 to 14 months depending on the vintage.

Aging capacity: over 10 years.

Tasting notes: a powerful, elegant, agile wine. Intense aromas of blackberry and currant fruit, accompanied by notes of dark chocolate and tobacco, on the nose. At first decisive and silky on the palate, it presents an equally intense mouthfeel with sweet and soft tannins and a persistent finish with hints of dark berries and sweet spices.

Suggested pairings: excellent with flavorful meat roasts, such as lamb, and stews, seasoned cheeses, and pasta with game.

Serving temperature: 16 °C in summer, 18 °C in winter.



Biointegrale



Biologico



Agricoltura Biodinamica



Red



750 ml



13,5%

Sogno Mediterraneo, Toscana IGT | Casadei

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