



CONTE DI CASTIGNANO

## TOSCANA IGT - ROSSO 2022



**Name and appellation:**

Toscana IGT Rosso - Conte di Castignano

**Grape varieties:**

60% Sangiovese, 20% Cabernet Sauvignon, 20% Merlot.

**Geographical origin:** our vineyards are located in the heart of Maremma, in the area of Castiglione della Pescaia and Albinia. The innermost position mitigates the summer heat, ensuring a cool microclimate even during the hottest periods. The soils, predominantly sandy-clayey, provide the ideal environment for producing very aromatic and elegant wines.

**Training system:** part spurred cordon, part Guyot.

**Planted:** young vineyards, 5 to 10 years old.

**Density:** 5.000 vines per hectare.

**Yield:** 1.5 / 2 kg per vine.

**Harvest:** part mechanic, part manual.

**Vinification:** the destemmed grapes are crushed with light breaking of the berries. The crushed grapes are chilled for a few hours at 4° C, and fermentation carried out at 26°/28° C in temperature-controlled 100Hl steel tanks. Maceration lasts about 15 days.

**Refinement:** in oak, for 12 months.

**Tasting notes:** sweet and pleasing on the nose, with intense aromas of red berries and hints of vanilla. Soft on the palate, with a full, supple, fresh mouthfeel and well-rounded tannins. Long, mildly sweetish, finish.

**Suggested pairings:** meat-based appetizers, pasta dishes with meat ragout, and all traditional Mediterranean specialties, especially red meats.



**Aging capacity:**  
10 years



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



Red



750 ml



13%