

Tenuta Casteani

Serin

Straw-colored with gold highlights. Intense aromas reflect the characteristics of the grape, offering hints of flowers, grapefruit and exotic fruit. The mouthfeel is well-structured, saline and fresh with very good drinkability and long aftertaste.

Vermentino

Organic

Appellation	DOC Maremma Toscana Vermentino
Vineyard	Sloping vineyards at 150m above sea level, with medium texture; clay and sand based, with high % of calcium and limestone.
Vinification	Manual harvest. The must, obtained by soft pressing, is fermented in stainless steel tanks at a temperature of 16 °C. Aging for about 5 months in stainless steel tanks.
Pairing	Pairs beautifully with seafood dishes, pesto, pork tenderloin, salads and fish tacos.

CASTEANI
VITICOLTORI IN MAREMMA

The fourteen hectare vineyards of Tenuta Casteani sit above ancient abandoned mineral mines in the Maremma region of Tuscany. Mario Pelosi and his son Marco work the vineyards and craft the wines along with the help of world renowned oenologist Graziana Grassini, producing wines with the unique balance of power and finesse.