



Tenuta Casteani

Sessanta

Ruby red color with purplish highlights, deep and intense. Distinct scents of black fruits such as blackberries and blueberries, notes of ink and graphite, balsamic sensations. The mouthfeel is round and full, balanced with a long and persistent finish. The tannins are soft and well integrated.

Sangiovese

Organic

Appellation	DOC Maremma Toscana Rosso
Vineyard	Sloping vineyards at 150m above sea level, with medium texture; clay and sand based, with high % of calcium and limestone.
Vinification	Manual harvest with fermentation taking place in stainless steel tanks at a controlled temperature of 28°-30°C. Aging in French oak barrels for 12 months.
Pairing	Cured meat, roasted meat courses, pasta with meat sauce, game.
