

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.

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.