



Tenuta Casteani

Spirito Libero

Red ruby color with bright purple highlights. Intense cherry and blueberries on the nose, with herbs and spices. Great complexity. The mouthfeel is well structured with complex progression. Soft and silky tannins. Long, fruity and spicy persistence.

Sangiovese

Organic

No Added Sulfites

Appellation	IGT Toscana Sangiovese
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 natural fermentation with indigenous yeasts. No added sulfites and not filtered. Aging for about 12 months in stainless steel tanks and bottle.
Pairing	Serve with savory appetizers, grilled red meats and moderately aged Pecorino cheese.



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.