

Tenuta Casteani

Turione

Brilliant ruby red color with scents of red fruits, cherries and plum; spicy notes of black pepper and cacao, with light nuances of clove. The aroma shows a pleasant balance between acidity and sapidity. Persistent with a pleasant and elegant quality.

Sangiovese 50%

Merlot 50%

90 pts James Suckling

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 stainless steel tanks and barriques for several months.
Pairing	Pairs well with lasagna, prosciutto, duck breast, grilled steak and 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.