



MANSALTO
TOSCANA

CASTELLO RAPALE IGT TOSCANA

Varietals: Cabernet Sauvignon 60%, Merlot 20%, Sangiovese 20%

Vineyards: 7 hectares in the area called Gorellini, 4.000 vines per hectare planted in 1997.



470m



Sandy schist



Surrounded by woods

Harvest date: October 2016

Vinification: Hand picked at perfect ripeness. Varieties are fermented separately in thermoregulated stainless steel tanks with a maceration period of 20-25 days. Once pressed and raked, they age for 18 months in French barrels before being blended and bottled.

Tasting notes: Dark ruby red verging on garnet red. Intense nose of red fruits with vanilla scents. Rich and complex flavors, with good tannic concentration, though soft and velvety. Perfect to pair with meat and aged cheeses. Alluring.

Alcoholic strength: 14,5 %

Ideal serving temperature: 18-20° C.

