CASTELLO
DI
COIANO

SFIZIO

Tuscan red I.G.T.

Merlot 50% - Cabernet Sauvignon 50%

Maceration in contact with skins for approximately 25 days. Daily pumping over, even triple. Nightly délestage to maintain a constant fermentation temperature. Alcoholic fermentation at a controlled temperature in cement vats, maturation in small cement vats, passage to barrique and subsequent refinement in bottle for 6 months.

Color: bright, intense red ruby.

Nose: joyful and impactful whim, extremely lively. Immediate black fruits, enhanced by plum, currant, cinnamon and then noble, with pepper and tobacco.

Taste: fine and constant, with evident and well-balanced roughness, good freshness, great persistence.

18° 14,5% Vol. cl.75

CASTELLO
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LEGENDA *Grapes* *Notes* *Alcohol* *Type* *Production* *Tasting* *Capacity*