



IGT Toscana

CHASTELLINA ROSSO

WHEN SANGIOVESE MEETS MERLOT

A typical Tuscan red wine, where the classic local grape, Sangiovese, perfectly meets the international Merlot, since a long time cultivated in our estate.

Thanks to Merlot, the wine obtains softness and roundness to be fresh, fruity, enjoyable, keeping anyway a good structure.



Classification

IGT Toscana



Grapes variety

80% Sangiovese and 20% Merlot



Harvesting period

End of August, early September



Maturation method

Inox tank with controlled temperature



Refining

In bottle for at least 3 months



Serving temperature

16-18° C



Alcohol grade


14 %



Serving suggestions

Aperitif, white and red meat, fish dishes, fresh cheeses

Sizes

 0,75 lt