



TENUTA CASTEANI

"60" SESSANTA

IGT ROSSO MAREMMA TOSCANA 2007

The "Special wine" of our estate. It represents an innovative line of wines that we will offer using the best grapes of each varietal and adjusting the blend according to each particular vintage.

Sangiovese, which characterizes our land, the Maremma Toscana, a very difficult land, with strong flavours and, in the past, hard living conditions. Its story is transmitted in the land's products, and "60" fully represent its history.

The blend is 90% **Sangiovese** and 10% **Alicante**.

The manual harvest, using 25 kg cases for the picked grapes, was completed between September 12th - 13th, for Sangiovese.

The cellar, located at the base of the vineyard, allowed us to limit the grapes' time in the cases.

Vinification took place in stainless steel termo-conditioned tanks with 14 days of fermentation and maceration in on the skins.

Pumping over, punching down and delastage were performed in that period to ensure better extraction of noble component of skins and pulp.

After racking and first lees removal, the wine was partially (50%) transferred to fine grain, medium-toasted oak french barriques of first and second passage for malolactic fermentation and 12 months of ageing.

In November 2007 the wine was bottled and aged for a further 5 months.

It is now (march 2008) is ready for distribution.

This vintage presents an intense red ruby colour, pleasant red floral and aromatic nuance on the nose, and noble tannins of great intensity in the mouth.

