

TENUTA CASTEANI

VITICOLTORI IN MAREMMA

TATTI

VINO DA UVE STRAMATURE 2009

It is our Dessert Wine .

It is the result of the selection of very ripen grapes of our most important grapevines.

Harvest has been performed with a very patient manual selection of the ripen grapes on the plant, carried later in cellar in small 10 kg cases.

Vinification has been anticipated by a crimaceration on the skin directly in the press .

The alcoholic fermatation has taken about one month in temoconditioned stell stainless tanks where followed also the fining for about 5 months.

Colour presents red ruby shading almost purple.

At the nose is possible to find small red fruits and cherry scents that run the palate with high elegance.

