

FATTORIA CASTELLINA



DAINO BIANCO IGT Toscana Rosso 2005

Main vineyard data

Soils: sandy-silt soil with sandstone-derived gravel-pebble texture

Vineyard: Spiaggia di sotto

Size: 1 hectare

Vineyard density: 4,500 vines per ha

Average vine age: 9 years

Average altitude: 250 metres

Aspect: south

Average yield per vine: 1 kg

Fermentation, maturation, ageing

Made of 100% merlot. Grapes are destemmed and given a 35-45 days maceration in cement vat. The wine goes to French oak barrels for malolactic fermentation and maturation for a minimum period of 12 months, then it is assembled in stainless steel vats. After bottling, the wine is aged at least 6 months.

This is the proud result of biodynamic practice in the vineyard and the cellar.

Main technical data at bottling

Total alcohol: 15 %

Non-reducing extract: 34.7 g/l

Total acidity: 5.30 g/l

pH: 3.88

Total polyphenols: 3005 mg/l

Total SO₂: 41 mg/l

Sensory profile

Purple-tinged deep ruby red. To the nose there are intense notes of wildberry, permeated by ethereal highlight, that are also felt once in the mouth. It has a full and luscious body with a well-balanced acidity, a sure sign of a great evolution in future years.

Production: 2200 bottles (184 cases)



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