

FATTORIA CASTELLINA



DAINO BIANCO IGT Toscana Rosso 2002

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: 6 years

Average altitude: 250 metres

Aspect: south

Average yield per vine: 1,2 kg

Fermentation, maturation, ageing

Cuvée: at least 80% merlot, 15% sangiovese, and 5% cabernet sauvignon. Must be given a 48-hour pre-fermentation maceration at 12°C without the stalks, followed by a 10-12-day fermentation at 28°C. The wine goes to French oak barrels for malolactic fermentation and maturation for a minimum period of 12 months, then the blend is assembled in glass-lined vats and eggwhite-fined. After cartridge filtering and bottling, the wine is bottle-aged at least 12 months.

Main technical data at bottling

Total alcohol: 13.80 %

Non-reducing extract: 29.9 g/l

Total acidity: 5.3 g/l

pH: 3.60

Volatile acidity: 0.46 g/l

Total SO₂: 80 mg/l

Sensory profile

Purple-tinged ruby red. The nose shows rich and complex, with nuances of spice, and heady, youthful aromas. Smooth and luscious on the palate, with tannins well integrated into the wine's dense structure. Very long-lingering finish.

Production: 354 cases



Tasting notes/Note di degustazione:

Colour/Colore: _____

Aromas/Aroma: _____

Flavours/Gusto: _____