

FATTORIA CASTELLINA



TERRA E CIELO 2005 - IGT Toscana Rosso

Main vineyard data

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

Vineyard: Spiaggia (Beach)

Size: 2 hectares

Vineyard density: 4,400 vines per ha

Average vine age: 8-9 years

Average altitude: 250 metres

Aspect: south

Average yield per vine: 1,5 kg

Fermentation, maturation, ageing

Made of 100% Sangiovese. Grapes are destemmed and given a 35-45 days maceration in french oak barrels. The wine goes to vintage oak barrels for malolactic fermentation and maturation for 14 months. Once bottled, the wine rests in the cellar for at least 6 months.

This is the proud result of biodynamics both in the vineyard and cellar.

Main technical data at bottling

Total alcohol: 13.50 %

Non-reducing extract: 30.8 g/l

Total acidity: 5.6 g/l

pH: 3.54

Total polyphenols: 2278 mg/l

Total SO₂: 30 mg/l

Sensory profile

Colour: intense ruby red with garnet hues. It offers to the nose a bouquet of red berries.

In the mouth it appears well rounded with mineral notes and nuances of cooked fruit. The tannins are well formed and integrated in a mature and embracing body.

Production: 4400 bottles

4 Bottles Award on the Italian guide Espresso Guida ai vini d'Italia 2009



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