



CASTELLO

GRAPES

Sangiovese, Merlot, Petit Verdot,
Cabernet Franc.

AGING PROCESS

Grapes are selected and harvested by hands and collected in the boxes.

Usually it's done between the second decade of September and October.

The fermentation lasts for 10 - 20 days, the juice of the grapes is left in contact with the skins and seeds. The vineyard is located on the altitude of 250 meters above the sea level.

SENSORY CHARACTERISTICS

An intense red wine made from Merlot, Sangiovese and Cabernet.

These varieties come together seamlessly with red fruits, spicy notes, and mineral. Full body with ripe and noble tannin envelop the mouth.

This wine is aged 12 months in French oak barrels.

ALCOHOL CONTENT

13,5-14,5% vol.

Podere
Palazzo