



Castelvecchio
SAN CASCIANO VAL DI PESA - FIRENZE

"ORME IN ROSSO"
TUSCAN RED IGT
ORGANIC



Three red lines, our family blend, that underlines the passion for winemaking since 3 generations. A unique wine made only in odd vintages and only on the best ones.

The main grapes for this vintage are: **60% Merlot, 30% Cabernet Sauvignon & 10% Sangiovese**. Cold maceration for 48 hours, fermentation at controlled temperature in stainless steel vats for 20 days with daily pumping over and gentle pressing which allow a high extraction. Aging for 12 months in French barriques and refinement in bottle.

Grapes from our vineyards: selections from different varieties cultivated at the estate.

Vintage available: 2021 Organic

Alcohol: 15 %

Total acidity: 5,58 gr/lit

Residual sugar: 0,6 gr/lit

Dry extract: 31,2 gr/lit

Annual bottle production: Approx 3.000 bt. 0,750 lt. in case of 6 bt. + 20 Magnum size 1,5 Lt

Training system: Guyot and cordon spur

Planting density: 6000 vines/Ha

Yield per vine: 1 kg of grapes

Soil: Pliocene epoch (Alberese pebbly and sandstone).

Organoleptic properties:

Colour: Deep ruby red.

Aroma: Mature red and dark berries, intense, very fragrant with balsamic notes and hints of herbs.

Taste: Full bodied, fruity with spicy hints, light savoury and mineral, elegant body and harmonious tannins, good persistence in the aftertaste.

Serving suggestions:

Better serve this wine with red meats, grilled or roasted or some pasta with rich meat sauces.

Serving temperature 16°C-18°C.

Curiosity:

The first year of production is 2007, for choice of the winery this wine is produced only in odd years, waiting for the evolution of individual varieties. The red lines in the modern label recall the shapes of the Tuscan landscape: a sequence of 3 hills that represent our 3 generations.

Ratings:

JAMESSUCKLING.COM  **SCORE 93/100**

