

IN NATURA



MELIORA SUNT

TENUTA DI STICCIANO

Classification : CANTASTORIE IGT

Harvest : October

Vineyard : Casanova

Grape Varieties : 50% Cabernet Sauvignon, 50% Sangiovese

Cultivation technique : Guyot

Plant density : 5000 vines/ha Production : 4500 Kg/ha

Soil : Medium sandy loam .

Yeast : wild

Vinification : fermentation on skins for 20/25 days in temperature controlled steel tanks, with plunging of cap every day, followed by 24 months in barriques of french oak and then bottle ageing in temperature controlled rooms for 12 months.

Tasting :

Deep ruby red color with garnet hues. Very intense and complex with ripe fruity jam notes, coffee, licorice, tobacco and black pepper. Aromatic and persistent on the palate, Cantastorie is an elegant wine with great structure, soft and harmonious tannins.

Excellent with wild and red meat stews, mature cheese. Ideal as a sipping wine in good company.

Organic Wine

