CASTELLO SONNINO

LEONE ROSSO IGT TOSCANA





GRAPES: Merlot, Cabernet Sauvignon, Malbec, Syrah.

VINE AGE: Planted in 2001

ALTITUDE: 950 f.a.s.l.

EXPOSURE: North-West

SOIL: Clay with some gravel

WINEMAKING

Fermentation and maceration on steel tanks for 12 days.Malolatic in cemment thanks

8 months ageing in concrete tanks and 3 months in bottle before release.



Very fruity and floral , with a smooth impact on the palate. The result of the blend with no Sangiovese, using only international grapes, is a soft and mellow taste and a very drin-kable wine.

