



CELLAR VINEYARD

Still Dry Red

2021

Altoreggi

IGT Toscana Sangiovese



Sangiovese 100%



1990, '99, '03, '06



sandy, clay



250 m



4000 plants/ha

Organic Certified since 1988. Fertility and vitality of the soil is favored by little addition of cow manure and by the cultivation of green manure.

Manual harvest. Destemming, alcoholic fermentation through microvinifications in conical wooden vats, barriques and concrete. Daily punching downs. Malolactic fermentation and ageing in old barriques (2nd, 3rd fill) for 12 months, in concrete for 10 months. Blend before bottling, and 12 months ageing in the bottle.

TASTING NOTES

A pure Sangiovese obtained from the estate's finest grapes, it is the quintessential expression of this unique terroir: a wine on the cutting edge, with notes of dried rose, pomegranate, and plum, complemented by balsamic hints and a light, sweet spice. Carved into fine, silky tannins, the palate is expressive, graceful, and elegant, with bright fruit notes brightened by a wise use of light wood.

PAIRINGS

Meat dishes and barbecue, roasted vegetables, aubergine parmesan, bruschetta with truffle or olive tapenade.

**TOSCANA****Production in 2025:** 2400 bottles**Alc.** 13% Vol

Contains sulfites

EU Organic wine

Thilo Besançon
CASANUOVA