

Le Viti di Livio



Name: Vigna Castello

Variety: 100% Sangioveto *from ungrafted vines*

Altitude: 530 mt a.s.l

Density: 5000 p/ha

Exposure: West facing

Age of the vines: 23 yo

Soil: Sand-Sandstone



Appellation: IGT Toscana Rosso

Grapes: 100% Sangioveto

Vinification: Sangioveto is fermented in stainless steel or cement wine tanks, then refined for at least 12 months in cement.

Ageing: From 12 to 24 months in old French barriques. Maturation continues in bottle for 12 months.

Production: 1500 bottles

