



CASADEI

SOGNO MEDITERRANEO



APPELLATION AND NAME OF THE WINE

IGT Toscana, Sogno Mediterraneo

GRAPE VARIETALS

Syrah (60%), Mouvedre (20%), Grenache (20%)

TYPE OF SOIL

Medium loam with well-weathered rock, rich in minerals and micro-elements with PH tending to neutral.

YEAR OF PLANTATION

1999

DENSITY

7400 stocks per hectare.

PRUNING SYSTEM

Horizontal low spur pruned cordon.

YIELD

1Kg - 1,5 Kg of grapes per vine.

HARVEST

By hand between the first decade of September and the second decade of October.

VINIFICATION

Pressing: de-stemming followed by gentle pressing with light crushing of the grapes. At the arrival to the winery the grapes are chilled at 4°C before fermentation.

Tanks: 80 HI stainless steel tanks with temperature control (26°-28°). Period of fermentation + maceration: 20 days.

Malo- lactic fermentation: directly in barriques without inoculation.

AGING AND REFINING

In french oak barrels 40% new and 60% of second use, 20% of third use for 12-14 months. 6 more months in bottles.

Aging potential: 10-12 years.

AGING POTENTIAL

6 - 8 years.

TASTING NOTES

This wine is powerful, yet supple and elegant. The nose opens with intense red berry and cassis fruit highlighted by notes of dark chocolate and tobacco. Firm and silky upon entry, the palate is equally intense with chewy and sweet tannins and a very persistent finish with dark berries and sweet spices.

RECOMMENDED PAIRINGS

Velvety and rich, this wine is a good companion for tasty meat like lamb, roasted or stewed beef, aged mild cheeses and pasta with game sauce.

SERVING TEMPERATURE

16° in summer - 18°C in winter