



LA CASA ROSSA

MAREMMA TOSCANA SANGIOVESE

denominazione di origine controllata

Production Area: Pian di Rocca - Castiglione della Pescaia (GR)

Grape Variety: Sangiovese

Soil: Deep, sandy-loam, with moderate organic matter.

Climate: Maritime Mediterranean, with mild, rainy winters and hot, dry summers tempered by sea breezes.

Training System: Spur-pruned cordon

Harvesting Method: Manual, in crates

Vinification and Aging: Grapes are destemmed, mostly intact, and fermented at 27°C with maceration for 25–30 days, followed by malolactic fermentation. Aged in 10 hL French oak barrels for 24 months to enhance elegance and complexity. Bottled post-blending.

Tasting Notes: Intense ruby red. Refined and harmonious, with red berry notes, delicate vanilla, and tobacco hints. Fine tannins, fresh and balanced.

Aging Potential: 10 years

Serving Temperature: 16–18°C



Alessandro Tofanelli
"La casa rossa"