

Il Colorino di Casanova

aromas of ripe dark berries and chocolate...

Denomination: Toscana IGT
 Vintage: 2010
 Grape variety: 100% Colorino
 Alcohol content: 14.0% by vol.
 Awards:
 Average production: 15,000 bottles per year
 Average yield per ha: 3,000 bottles
 First vintage: 2005

Vineyard:

Name/location: 50% from Casanova, Terricciola and 50% from Casciana Terme,
 calcareous, ocean sediments
 Soil type:
 Average vine age: 14 years
 Average altitude: 250 m a.s.l.
 Vineyard size: 5 hectares (12 acres)
 Special characteristics: southern exposure
 Farming: sustainable, no use of pesticides or herbicides

Winemaking process:

Time of harvest: first to second week of September
 Cellar: LA SPINETTA Casanova
 Fermentation: alcoholic fermentation for 10-11 days in temperature controlled
 rotofermentors, malolactic fermentation in oak
 Aging: 24 months in medium toast French oak (600 liters) casks
 Bottling: transfer to stainless steel vats for 10 months before bottling, aging
 in bottles for another 6 months
 Particularities: no filtration, no clarifying
 Release: 4 years after harvest

Wine description:

Color: intense dark red
 Bouquet: aromas of ripe dark berries and chocolate
 Taste: full-bodied, with soft and velvety tannins and a dark chocolate,
 coffee and fruit aftertaste that finishes with crisp acidity

Evolution: 30 years
 Available bottle sizes: 750 ml
 Pairings: ideal with grilled chicken, steak, pasta and risotto
 Training system: Cordone Speronato
 Total acidity: 6%
 Sugar content: 0
 pH level: 3.5
 Recommended serving temp: 16-17 Celsius
 Recommended glass: Bordeaux

