



# MANSALTO

## CASTELLO RAPALE



**CLASSIFICATION:** IGT Toscana Rosso

**VINTAGE:** 2018

**ORIGIN:** Estate vineyard in the municipality of Bucine and Monte San Savino (AR), Rapolano Terme (SI)

**GRAPES:** 60% Cabernet Sauvignon – 20% Merlot – 20% Sangiovese

**SOIL AND VINEYARDS:** Medium mixture tending to be sandy and rich in skeleton. 5000 plants/ha spurred cordon.

**VINIFICATION:** Hand picked at perfect ripeness. Varieties are fermented separately into thermoregulated stainless steel tanks with a maceration period of 20-25 days. Once pressed and racked, they age for 12-18 months in French barrels and tonneaux before being blended and bottled on site.

**APPEARANCE:** Dark ruby red verging on garnet red.

**NOSE:** Intense nose of ripen red fruits with vanilla scents.

**PALATE:** A rich and complex flavours, with good tannic concentration, though soft and velvety. Long lasting persistence.

**ALCOHOLIC STRENGTH:** 14.5% vol.

**IDEAL SERVING TEMPERATURE:** 18-20 °C.

**PAIRINGS:** Perfect to pair with red meat and aged cheeses.

**REWARDS:**

Gold Medal at 2020 San Francisco International Wine Competition (SFIWC)

93 points by Luca Maroni - Annuario Migliori vini Italiani 2021

**MANSALTO**

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