

FATTORIA  
**CASA DI TERRA**

**LENAIA - TOSCANA ROSSO**

*Lenaia is the youngest wine produced by Casa di Terra expressing all the joyfulness and agreeableness of the Tuscan wines. The name comes from the ancient Greek "wine festival" in honor of the god of wine Dionysus*



**VITICULTURE**

**Grape Varieties:** Malbec - Syrah - Petit Verdot

**Location:** Cecina and Castagneto Carducci

**Exposure:** South - West

**Vineyard age:** 2002 - 2013

**Soil type:** sandy-clay soil

**Training system:** VSP with spur cordon pruning

**Plant Density:** 5.600 plants/ha

**Yield per hectare:** not more than 9.000 kg/ha

**WINE MAKING AND AGEING**

**Fermentation:** in stainless steel tanks with a controlled temperature of 25°C for 15 days conducted with indigenous yeasts naturally present in the grapes, spontaneous maleoloptic fermentation during aging.

**Wine ageing:** in steel tanks and 3 months more in bottle.

This wine is bottled without being filtered or treated for clarification in order to preserve its integrity

**TASTING NOTES**

*Lenaia has an intense ruby red colour. This wine speaks of red fruits and spices, boasting agreeable floral notes. The taste is succulent, with pleasant tannins that lead to a mineral, round and fresh finish*

**FOOD AND WINE PAIRING**

*Appetizer, typical Tuscan appetizer, seafood with tomato sauce*