

# CASA DI TERRA

## LENAIA - IGT 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:** Tuscan coast – Cecina and Bolgheri

**Exposure:** South - West

**Vineyard age:** 2002 - 2013

**Soil type:** from sandy-clay and clay soils with the presence of skeletal

**Training system:** spur cordon pruning

**Plant Density:** 5.600 plants/ha

**Yield per hectare:** 9 q.li/ha

### WINE MAKING AND AGEING

**Fermentation:** 15 day-fermentation in steel tanks at 26-28°C in the presence of natural yeasts. Spontaneous malolactic fermentation takes place during ageing

**Wine ageing:** Aged 6 months in steel tanks and 3 more months in bottle

### 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*