



Mansalto “Castello Rapale” Toscana Rosso I.G.T. 2016



REGION	Toscana Rosso I.G.T.
GRAPES	60% Cabernet Sauvignon, 20% Merlot, 20% Sangiovese
VITICULTURE	Sustainably farmed vines are planted at 600 meters a.b.s. on 7 hectares.
VINICULTURE	Fermentation in stainless steel tanks. Aged 9 months in used barrels prior to bottling.
SOIL	Sandy shist.
ALCOHOL	14.5%

Mansalto's 70 hectares of vineyards grow in small plots surrounded by forests or fields; each parcel has a different soil type, giving the wine made from that vineyard's grapes a distinctive character: fruitier where there is more clay and afternoon sun, more floral in the highest vineyards, and more mineral where the soils are lighter and sandier. We aim for a gentle touch in the cellar: high-quality grapes are enough for the wine to essentially make itself; short macerations, limited pumping over and racking, and used oak characterize our approach.

The 7 hectares of Cabernet Sauvignon, Merlot and Sangiovese were planted in 1997 in the Gorellini area, which is an ecosystem of forestlands, olive orchards, grain fields, lakes and streams. There are 4,000 vines per hectare that grow at 600 meters above sea level, which allows for slow ripening and late harvesting, giving the flavor of the wine delicacy and depth.

14,000 bottles were produced in 2016.