

# Casiscala

IGT TOSCANA ROSSO



The fruity notes of Sangiovese meet the characteristic spicy and velvety nuances of Syrah in Casiscala. Intense ruby red in color with subtle violet reflections, this wine reveals pronounced aromas of fresh fruit, including red berries and wild fruits, harmoniously blended with the spicy hints of cinnamon and licorice typical of Syrah. On the palate, it is soft and rounded, with a persistent finish and very delicate tannins. Casiscala is our entry-level red, made from Sangiovese grapes sourced from the youngest vineyards in Castelfalfi.

As a result, it is fresh, approachable, and easy to drink.

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## Vineyard Insights

Casiscala is the name of one of the estate's farmsteads.

Located at one of the main access points to Castelfalfi, it also lends its name to the road along which the vineyards are planted on the estate's highest-altitude slopes.

Originally known as "Casa alla Scala," Casiscala is one of the more recent farmsteads, dating back to the 1800s; the golden age of sharecropping. During this period, each family managed a small portion of the estate, producing olive oil, wine, and grains, and giving half of the harvest to the landowner as a form of rent.

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## Label Insights

The label features the lake called Casiscala and two roe deer. The depicted view is of a beautiful landscape, reminding us that Castelfalfi has always been an important hunting estate and that this tradition remains very much alive locally.

## Technical Sheet

CLASSIFICATION: IGT Toscana Rosso

VIENYARD ALTITUDE: 300 meters above sea level

PRODUCTION VOLUME: 30.000 bottles

GRAPE VARIETIES: Sangiovese (70%), Syrah (30%)

VINIFICATION: In temperature-controlled stainless steel vessels with skin maceration for up to 10 days

AGING: In stainless steel for 8 months, followed by at least 3 months of bottle aging

SERVING TEMPERATURE: 16 – 18 °c (61 – 64 °F)

FOOD PAIRING: Cured meats, cheeses, lamb, and pork



Castelfalfi