

## IGT TOSCANA ROSATO “ROSATO”

**AVERAGE AGE OF THE VINEYARDS:** 60 years

**ALTITUDE:** 450 meters above sea level

**LOCATION OF THE VINEYARDS:** in the East side of Montepulciano Hill

**EXPOSURE:** South – West

**SOIL COMPOSITION:** Medium mixture with clay

**YELD FOR HECTAR:** 3000 kg

**ANNUAL PRODUCTION:** 3500 Bottles

**ALCOHOL:** 13%

**GRAPES:** 80% Sangiovese, 20 % Canaiolo nero, Mammolo and Colorino

**SOIL COMPOSITION:** Medium mixture with clay

**ALCOHOL:** 13%

**SERVICE TEMPERATURE:** 10° - 12°

**ORGANOLEPTIC DESCRIPTION:** Bright pink with coral reflections,  
Delicate and pleasantly fruity scent with notes of red fruit, cherry and raspberry.  
In the mouth it is fresh and sour, in perfect balance between softness and acidity,  
With fresh and delicate aftertaste.

**RECOMMENDED MEETINGS:** Great to accompany Tuscan sausages, Appetizers, fish dishes  
and summer appetizers.

**VINIFICATION:** The grapes are selected by hand, gently rubbed and subjected to cryomaceration  
for a few hours at a temperature of 8 ° C.

The obtained must is placed in stainless steel tanks at a temperature of 10 ° C, in order to obtain a  
natural decantation.

Subsequently, the grafting of alcoholic fermentation takes place at low temperatures (16 ° C) to  
keep the typical primary aromas intact. During this period Batonnage is made in steel.

**AGING:** after the alcoholic fermentation the wine rest in contact with the yeast of fermentation 5  
months.

**BOTTLE AGING:** At least 3 months in bottle.

