

ROSATO IGT TOSCANO



<i>Appellation:</i>	Indicazione Geografica Tipica Toscana
<i>Grape:</i>	Sangiovese
<i>Density of plants:</i>	4.500 plants/ha
<i>Altitude:</i>	350 mt
<i>Soil:</i>	sandy-clay
<i>Harvest:</i>	First 10 days of September
<i>Vinification:</i>	soft pressing of the grapes without contact with the air. 10-12 hours in contact with the skins. Fermentation for 10 days in stainless steel tanks at controlled temperature of 15-18 °C
<i>Colour:</i>	pink color that reminds the onion skin
<i>Bouquet:</i>	fresh and pleasant with notes of rosehip and cherry
<i>Taste:</i>	pleasant, fruity taste that reminds the notes present on the nose. Good persistence and pleasant mineral notes
<i>Accompanies:</i>	Really good as an aperitivo, fish starters, fish dishes not too complex, pasta with vegetables and poultry. Really good also with Pizza and fresh cheese.