



SAN FELICE



2017

Rosato Toscana Igt

VINTAGE FEATURES

Winter was quite mild and dry. At the end of March the vines sprouted at least 20 days in advance. In April, two cold nights slowed down the development without fortunately causing damage to the shoots. The summer drought has reduced the yields considerably while the quality was good thanks to some cultivation techniques aimed at keeping the grapes shaded.

GRAPES

Sangiovese 100%

VINIFICATION AND MATURATION

Maceration at 8 for 12/15 hours followed by a fermentation at 18 °C. The wine matures sur lie for about one month to develop aromatic complexity, and is then filtered and bottled, and finally ages 2 months in the bottle

BOTTLES PRODUCED	20.000
SERVING TEMPERATURE	12 ° C
ALCOHOL	13% Vol

TOTAL ACIDITY 5,8 g/l	RESIDUAL SUGAR 0,8 g/l
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TASTING NOTES & PAIRINGS Light cherry-pink hue, aromas of cherry, strawberry, and raspberry. It shows delicate contours on the palate, with lovely fruit, and good length. A wine for a variety of dishes particularly for charcuterie, Tuscan crostini, and light meats, but soups and fish broths and chowders as well.