



SAN FELICE



2019

Rosato Toscana Igt

VINTAGE FEATURES

Winter 2019 was characterized by rains and snowfalls that allowed the deposit of water reserves; average spring temperatures favored an early april budbreak and high summer temperatures in June, July and August brought the grapes to perfect ripening. In general, the 2019 vintage has produced well balanced wines with an excellent aging potential.

GRAPES

Sangiovese 65%, 35% Cabernet Sauvignon

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
SERVING TEMPERATURE
ALCOHOL

20.000
 12° C
 13% Vol

TOTAL ACIDITY 5,7 g/l

RESIDUAL SUGAR 0,5 g/l

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.