



2016

Rosato Toscana Igt

VINTAGE FEATURES

Winter was quite mild and rainy; elevated temperatures at the beginning of April have caused an early flowering of at least 10 days; after a regular May, the summer months were very hot, with temperatures high above seasonal average, with rains that helped to maintain a good vegetative balance avoiding water distress. The ripening of the grapes was very good as well as the average quality of the wines produced.

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

13.000

SERVING TEMPERATURE

12 °° C

ALCOHOL

13% Vol

TOTAL ACIDITY 5,0 g/l

RESIDUAL SUGAR 1,2 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.