

Rosato Toscana IGT



CASANUOVA delle CERBAIE

Area of production: Northern sector of Montalcino

Soil composition: Galestro mixed calcareous rocks, marl.

Average altitude of the vineyards: 350 mt a.s.l.

Density of vines per hectare: 4.500

Vine training form: One-sided spurred cordon

Harvest: Manual harvest of the grapes in small perforated boxes, gently unloaded on the vibrating table that allows you to dose the grapes evenly, facilitating the employees who will perform the manual selection in the sorting table. Six employees carefully inspect the grapes, so that they can remove unwanted components, such as spoiled or unripe berries and bunches, leaves and foreign matter before reaching the destemmer.

Vinification: Following the draining of Sangiovese grosso from the single vineyard of Montosoli, the juice ferments in steel tanks where the fermentation temperature does not exceed 18-20°C (60-64,4°F). This fermentation is carried out spontaneously by indigenous yeasts present on the grapes and in the cellar. The same goes for malolactic fermentation.

Aging: aging in steel tanks, until bottling usually done at the end of spring.

Organoleptic analysis:

Colour: Clear, with a pale pink color with ruby reflections.

Aroma: The nose gives off fragrant notes of red fruit such as currant, raspberry and wild strawberry, with citrus accents of pink grapefruit and orange peel.

Flavour: Extraordinary freshness, aromatic and fruity, in the mouth reveals a slight tannic texture that closes in a savory finish.

Service: We recommend to serve at a temperature around 12-14 °C (53,6 - 57,2 °F)



GRAPE VARIETY:
Sangiovese Grosso 100%