



## **ROSATO 2019 – IGT**

- Production area:** Montalcino (Siena), Sant'Angelo in Colle. Hilly lands at about 250m above sea level.
- Vineyard:** The soil is rich in clay and has low fertility. Spacing: 2,40 x 0,90 m (4'600 vines / ha).
- Vinification:** Manual harvest in 2 moments: the first one at the beginning of September during a thinning to favour freshness and acidity, and the second one at the beginning of October.
- After a brief maceration in a steel tank, the must is separated from the skins. The fermentation follows, keeping the temperature below 20°C.
- Ageing:** 2 months on fine lees. Bottled on December 17<sup>th</sup>, 2019.

### **Tasting notes:**

- Color:** Bright pink.
- Bouquet:** Fresh and fruity.
- Taste:** Great drinkability. At the taste it is balanced, supported by a good acidity and a persistent finish.

Production 2019 : 750 bottles