



ROSATO 2019

Indicazione Geografica Tipica Toscana

THE WINE

Produced in small quantities from Sangiovese grapes. Cheerful colour, onion of Tropea With a "cold" type nose, with some green notes, but what emerges is fruity cherry accompanied by sensations of other red fruits. Extremely pleasant on the tongue, with a rich and intense mouthfeel, with a nice acidity. Freshness that persists in the long finish.

DESCRIPTION OF THE YEAR

2019 was an exceptional harvest both in quantity and quality, a rainy winter was followed by a warm and dry March and April, the vines sprouted well and grew quickly. May was very rainy and the plants slowed down, then in June a decisive change of course with two dry and warm months. So that the grapes grew well and at the right times, the beginning of veraison was in the first days of August to be completed at the end of August. The warm but not too hot September weather with some rains contributed to the good ripening, the harvest was on 5 and 6 October.

Location:

Montalcino, Toscana

Grape:

100% Sangiovese

Name:

Brunello di Montalcino DCG

The vineyards:

are located in the southwestern area of Montalcino at 500 meters above sea level. They are 5 to 25 years old.

Harvest date:

5th - 6th october 2019

Maceration on the skins:

Approximately 12 hours

Fermentation and aging:

After 12 hours in contact with the skins it is put to ferment in barriques and bottling remains there.

Production:

900 bottles

Technical information:

Total sulfur - 108 mg/l

Alcohol - 14%

Type of vintage:

Warm - Similar vintages: similar 2012

Certified organic



Where