



Wine Description

Bright salmon pink with peach reflections, ripe strawberries on the nose, juicy pineapple, a hint of lychee. On the palate our rosé presents itself with lively fresh acidity, pleasant fruity sweetness and a long finish. A Rosato from Tuscany from the Valdifalco winery with outstanding balance. The ideal summer wine, which is perfect chilled with friends!

Wine Type:	still wine rose dry
Alcohol:	13.5 %
Acid:	5.6 g/l
Residual Sugar:	5 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	2 years
Optimum Drinking Year:	2020 - 2022

Vineyard

Origin:	Italy, Toscana, Magliano in Toscana
Quality grade:	Rosato Maremma Toscana DOC
Site:	Maremma
Varietal:	Sangiovese 100 %

Harvest and Maturing

Harvest:	handpicked beginning/september 15 kg cask
Grape Sorting:	manual
Malolactic Fermentation:	no
Maceration:	whole bunch pressing 1 hour(s) 16 °C in the press
Fermentation:	spontaneous with pied de cuve stainless steel tank 10000 L 1 - 7 month(s) temperature control: yes 16 - 18 °C 100 %
Maturing:	50 % steel tank 2100 L 6 month(s) Vermentino 50 % oak barrel 2200 L used barrel 6 - 6 month(s) Vermentino
Bottling:	natural cork glass cork

Product Codes

EAN:	8032130039003
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