



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 %
Residual Sugar:	6 g/l
Acid:	4.6 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	2 years
Optimum Drinking Year:	2023 - 2025

Vineyard

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

Harvest and Maturing

Harvest:	handpicked 16 kg cask
Grape Sorting:	manual
Malolactic Fermentation:	no
Mazeration:	completely destemmed 12 hour(s) 16 °C cold
Juice Extraction:	yes 50 % Sangiovese
Fermentation:	spontaneous with pied de cuve stainless steel tank 5000 L 4 week(s) temperature control: yes 16 - 18 °C 100 %
Maturing:	100 % steel tank 5000 L 4 month(s) Sangiovese
Bottling:	natural cork

Product Codes

EAN:	8032130039003
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