

Dei
ROSA
I.G.T. TOSCANA ROSATO



DESCRIPTION

Rosè characterized by a pale pink colour, rich in fresh perfumes especially of flowers and red fruits notes. Moderate acidity with aromas of cherry, strawberry, raspberry and orange blossom

GRAPE VARIETIES

Sangiovese

SOIL

The soil is rich in sand and tuff

AREA OF PRODUCTION

Martiena Vineyard

Elevation: 250 meters above sea level

Year of planting: between 2007 and 2011

WINE-MAKING TECHNIQUE

After a soft pressing, the must is placed in a refrigerated tank at 6-8°C for 24-36 hours. Fermentation takes place in stainless steel at a controlled temperature of 14°C for 7-10 days

AGING

Maturation on fine lees at 16-18°C for 3 months

AGING POTENTIAL

About 3 years

AVERAGE YEARLY PRODUCTION

6.000 bottles