



TENUTA
LE COLONNE

ROSATO IGT COSTA TOSCANA 2017

NOTES

Variety: 80% Merlot, 20% Syrah

Ageing: 3 mesi in cemento Grado

Alcohol: 12,5%

Total Acidity: 5,8 g/l

Serving Temperature: 12° C

Tecnical Information

Altitude: 40 m a.s.l
Exposition: west. Soil
composition: mainly sandy
river sediments Training
system: Guyot
Vine density: 5,681 vines on
average per hectare
Yield per hectare: 100 q.li.
Average production per
vine: 1,60 kg.

Winemaking Process

Traditional white vinification
following a cold process. Gentle
1-hour pressing.
Fermentation takes place in
stainless steel at a controlled
temperature of 18°C for 12
days.
Steel refinement for 3 months..

Tasting Notes

Young and upbeat, with personality all of its own, a direct expression of a lively and interprising region The wine that never goes out of fashion, well suited year around and for all the occasions.

