



**ROSATO
COSTA TOSCANA IGT
2020**



This is the first vintage certified ORGANIC.
Soft and elegant pink. Intense nose, with refined sensations of fresh fruit.
Slender in the mouth, soft and velvety, good acidity, enhanced by the mineral and citrus note.

GENERAL INFORMATION

Varieties: 80% Merlot, 20% Syrah
Alcohol: 12,5% Vol.

TECHNICAL INFORMATION

Altitude: 50 m a.s.l.
Exposition: west
Soil composition: sandy river sediments with presence of fossils
Training system: Guyot

WINEMAKING PROCESS

Vinification: traditional cold white vinification methods.
Fermentation: in stainless steel vats at a controlled temperature of 18°C for about 12 days.
Refinement: in stainless steel vats for about 3 months.

