

**ROSATO  
COSTA TOSCANA IGT  
2018**

Intense aroma, with a floral and fruity bouquet. Young, energetic and dynamic, with a strong personality that directly reflects the territory.

**NOTES**

**Varieties:** 80% Merlot, 20% Syrah  
**Aging:** 3 months in unrefined cement vats  
**Alcohol:** 12.5% Vol.  
**Total Acidity:** 5.8 g/l  
**Serving Temperature:** 12°C

**TECHNICAL INFORMATION**

**Altitude:** 50 m above sea level  
**Exposition:** west  
**Soil composition:** sandy river sediments with presence of fossils  
**Training system:** Guyot  
**Vine density:** 5,700 vines per hectare  
**Yield per hectare:** 90 q.li  
**Average production per vine:** about 1.50 Kg

**WINEMAKING PROCESS**

**Winemaking process:** 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.

