



TERRE *d*i FIORI

Maremma - Grosseto (GR), ITALIA

A MARE - Rosé Toscana

Indicazione Geografica Tipica



APPELLATION: Rosato IGT Toscana

VARIETALS: 100% Sangiovese

PRODUCTION ZONE: Grosseto

REGION: Tuscany

PRUNING SYSTEM: Cordon spur.

PLANTING DENSITY: 2,50 m x 0,75m

YIELD PER HA: 6.000 kg

BOTTLES PRODUCED: 2.500

VINIFICATION: After manual harvest and selection with sorting table, the Sangiovese grapes are dirasped and quickly brought to a low temperature, in order to better preserve the aromas.

Afterwards the grapes remain in the press for a few hours to get the desired "Pink" color.

The fermentation then takes place in steel tanks at a controlled temperature of about 16-20 ° C.

AGING: In steel tanks and then in bottles.

ALCOHOL CONTENT: 12,5% - 13,5%

COLOR: Soft pink, with lively and brilliant reflections.

AROMAS: The nose releases aromas of strawberry and red fruits, with a pleasant freshness.

FLAVORS: the freshness and aromatic fragrance stand out on the palate, with a good persistence. Good acidity and minerality.

SERVING TEMPERATURE: 10-12 °C



COSTA
TENUTE

