

Indicazione Geografica Tipica
Rosato 2024



Production area	Montalcino, Sant'Angelo in Colle.
Vineyard	Hilly lands at about 300m above sea level. The soil is rich in clay and has low fertility. Spacing: 2,35 x 0,90 m.
Vinification	Manual harvest in 2 moments: the first one at the beginning of September during a thinning to favour freshness and acidity, and the second one in October. After a brief maceration in a steel tank, the must is separated from the skins. The fermentation follows, keeping the temperature below 20°C.
Ageing	2 months on fine lees. Bottled on December 18 th , 2024.
Color	Bright pink.
Bouquet	Fresh and fruity.
Taste	Great drinkability. At the taste it is balanced, supported by a good acidity and a persistent finish.

Serving Temperature 12°C
Production 2024: 950 bottles