

CASAMATTA

ROSATO TOSCANA IGT 2018

GRAPES:

100% Sangiovese

VINEYARDS:

10 to 15-year vines

SOIL:

Medium texture

TRAINING SYSTEM:

Guyot

VINIFICATION:

The grapes undergo 12 to 24 hours of maceration with skin contact followed by gentle pressing and fermentation at low temperature in stainless steel tanks for 7 to 10 days.

AGING:

In stainless steel

TASTING NOTES:

Bright acidity and soft, subtle aromas of crabapple, watermelon, raspberry, strawberry, and wet stone. This vintage is concentrated, earthy, crisp, and dry with composed structure.

BIBI GRAETZ

