

PWS
Premium Wine
Selection

Rosato di Sangiovese

-Fietri-

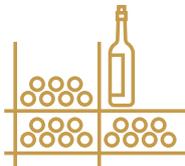


Italy
Toscana
Siena, Gaiole in Chianti



VINIFICATION

Vinification is carried out 50% from direct pressing and 50% from saignée, in temperature-controlled stainless-steel vats. Fermentation lasts 22 days.



AGEING

The wine matures 6 months in stainless steel, followed by 2 months in bottle.



Cerasuolo-pink shades softened by golden highlights, with great luminosity and a uniquely vibrant hue.



TASTING NOTES



Mediterranean aromas of sage, summer sea salt, and red flowers, alternating with the fragrance of strawberry and raspberry juice.



CLASSIFICATION

I.G.T. Toscana Vino Rosato

WINE TYPE

Rosé

ALC./VOL.

13%



GRAPE VARIETIES

100% Sangiovese

FARMING SYSTEM

Cordon-trained, Organic Wine

HARVEST

Late September - early October



Frank and genuine, lively and very dry. The initial freshness gives way to the austere character of Sangiovese, leading to a clean, savory, and persistent finish.