

# *Al Sangiosé*

IGT COSTA TOSCANA  
SANGIOVESE ROSATO



*A fresh rosé made from selected early-harvested, hand-picked Sangiovese grapes with optimal sugar and polyphenol content that allow for obtaining a fresh, harmonious wine with a moderate percentage of alcohol.*

## IGT COSTA TOSCANA SANGIOVESE ROSATO

**GRAPE VARIETY:** Sangiovese

**SOIL:** sandy (85%) with some clay (10%) and silt (5%), light colour, medium depth

**VINE DENSITY:** 5,000 plants per hectare

**TRAINING SYSTEM:** spurred cordon trained 80 cm from the ground

**YIELD PER HECTARE:** 30 quintals

## VINIFICATION

Sangiovese grapes are harvested by hand at the end of August or beginning of September.

The grapes are de-stemmed and selected on a vibrating belt, then macerated in a stainless steel tank until the colour reaches the desired intensity and nuance. At this point, the wine is racked and fermentation at 18°C begins. At the end of fermentation, the coarser lees are removed, and ageing on the finer lees begins with daily agitation until January. The wine is filtered, without clarification, before bottling in February.

## TASTING NOTES

A soft, powder-pink colour with coppery highlights. Floral with apricot notes on the nose, and a pronounced minerality and freshness in the mouth.

## FOOD PAIRING

It is excellent with all kinds of appetizers, as well as with first courses and fish soup, Tuscan soup and all vegetable dishes. Its Character also makes it an ideal accompaniment to quick snacks.