

TENUTA DI MONTE-FICALI

GREVE IN CHIANTI



ROSATO IGT

Once a rare sight in Tuscany, but now part of our home-grown tradition in parallel to Provence. A lively, fruity wine made from 100% Sangiovese grapes using the French 'saignée method' whereby the freshly harvested and crushed grapes are stacked up in a vat and after cold soak maceration, an amount of the juice is run off. This delicately coloured juice then goes on to complete the wine making process, whilst the concentrated mash that remains in the tank continues its journey to become one of our reds.

ROSATO IGT 2018

Classification

IGT-Indicazione Geografica Tipica 'Alta Valle della Greve'

Grape variety

100% Sangiovese, obtained from an early harvest of the grapes

Position

Steep hillside 480 m above sea level in the Greve valley

Training system

Counter-espalier and guyot

Soil typology

Argillaceous limestone

Plant density

3000 plants per hectare

Production

50hl per hectare

Harvest

Late September exclusively by hand

Vinification process

The grapes are crushed and macerate on the skins for 12-18 hours at 8° C.

The juice is bled off and transferred to stainless steel tanks for fermentation for 15 days at 17-18 °C, and then aged for a further 2 months.

Alcohol percentage: 13.5% | **Total acidity:** 6,5g/L

Tasting notes:

Colour: Salmon pink.

Aroma: An intensely fruity aroma of cherry and white peach and floral notes of english rose.

Serving suggestions: This dry, savoury wine has a lively acidity and is ideal for the Summer, both as an aperitif and as an accompaniment to a variety of dishes such as antipasti, rice salads, fish soups, shellfish, white meats, young cheeses and other light meals.

Service temperature: 10-12° C