

AFF ROSATO



Grape variety: 80-90% Sangiovese, 10-20% Pinot Noir

Altitude: 350/700 meters above sea level

Exposure: North-South

Vines per hectare: 4,500

Pruning method: spur cordon

Vinification and Ageing

Yield: 60 tons per hectare

Harvest: September

Harvesting method: by hands, in boxes

Fermentation: subtle pressing and maceration on the skins for 30 minutes at temperatures below 5°C. Once the clear must has been separated, temperature-controlled fermentation at 20°C max. takes place for 20 day

Ageing: minimum of 6 months in steel vats

Bottling: the wine is released for sale two weeks after bottling

Tasting notes

Color: pale pink grapefruit with copper reflections

Aroma: wild rose floral notes and wood berries

Palate: pleasant balance, a well-integrated and persistent acidity enhances its intensity and expressivity

ANDREA FORMILLI FENDI

Azienda Agricola Le Corgne