



FANTI

IGT TOSCANA ROSATO

The freshness of the Sangiovese is tinged with rosé. This wine is the result of the early harvest of the typical Tuscan variety grapes. Its vibrant pink color leaves room to a fruity and floral aromatic profile which gives an exquisite sense of freshness and pleasantness.

2021 IGT TOSCANA ROSATO

Grape variety: 100 % Sangiovese

Vineyards: 1 hectare

Age of the vines: 10 years

Soils: rich in schist and galestro

Altitude: 150-420 m a.s.l.

Yield: 75 quintals per hectare

Harvest: manual, in the first half of September.

Vinification: the grapes are softly pressed and then put in a stainless steel tanks where they undergone fermentation at a controlled temperature (between 17-19°C). After that, the wine is kept in the tanks for three additional months.

Alcohol content: 13.5%

Acidity: 6,2 g/l

Tasting Notes:

Color: deep salmon, clear and bright.

Nose: intense and fresh. The fruity notes of cherry, strawberry and pomegranate alternate with floral and balsamic notes of rose petals.

Palate: excellent balance between the aromas of red fruits perceived on the nose and minerality, acidity and freshness. The finish is savory and encourages drinking.

Available formats: bottles of 0.750 lt.

Seasonal weather conditions:

After a winter characterized by rainfall and low temperatures, spring is outlined by budding, put to the test by a frost in the first ten days of April. The vines, however, recovered with the warm temperatures of May, having also a differentiation of new buds. The high summer temperatures led to the need of managing the canopy, in order to avoid sunburn of bunches, and the diurnal range benefited the health of the grapes and contributed to the production of wines with very complex and intense organoleptic qualities, distinctive of the vintage.



TENUTA FANTI
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