

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.

2022 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: 15% Acidity: 5,5 g/l

Tasting Notes:

Color: deep salmon, clear and bright.

<u>Nose</u>: intense and fresh. The fruity notes of red currant, strawberry, red apple, and nectarine are complemented by the vegetal note of strawberry tree.

<u>Palate</u>: the same fruity notes perceived on the nose emerge, which then give way to a pleasant minerality. The finish turns out to be savory.

Available formats: bottles of 0.750 lt.

Seasonal weather conditions:.

A very dry year, devoid of rain and marked by high average temperatures. The rainfall that occurred in mid-August gave "breathing space" to the plants that lived in a state of stress. The skin of the harvested grapes is thick and crisp, the pulp is fresh, indicative of excellent acidity, fundamental characteristics for long-lived wines. An early harvest that is the result of a 2022 vintage characterized by a January, which was a cold but dry month, followed by a mild spring, with very little rain, which allowed slow but even, bud growth. Since the end of May, temperatures of 30 degrees have been recorded, more typical of the summer months. While June and July instead marked peaks above 35 degrees. Nevertheless, the vineyard still benefited from a good temperature range between day and night, alongside the increasingly careful care, the result of the producers' long experience.





TENUTA FANTI Castelnuovo dell'Abate – Montalcino www.tenutafanti.it