



“ROSATO” TOSCANA IGT

Our Rosato is a fruity, floral and fresh wine that is the result of an early harvest.

Grape varieties:
Sangiovese

Harvest:
in the month of September according to the season

Vinification:
the grapes are softly pressed in bunches with a horizontal pneumatic press so that only the flower must is obtained, which is set to slow fermentation in stainless steel vats at a controlled temperature

Maturazione:
mantenimento sulle fecce nobili tenute quotidianamente in sospensione per 3 mesi e successivamente in tini di acciaio inox fino all’imbottigliamento in primavera

Ageing:
in stainless steel vats on the lees

Serve at:
12-13° C in glasses that highlight this wine’s freshness and fineness

Available formats:
0.750 l



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