



43° ROSATO TOSCANA IGT

Production area: various vineyards of our property in the Municipality of Montalcino in the South-East area.

Grape varieties: Syrah, Merlot.

Soil composition: sands rich of quartz and Pliocene clays.

Training system: spurred cordon with 5,500 plants/ha.

Harvest: manual, in cases, in the first half of September.

Wine-making and aging: grapes are vinified together with a soft press maceration of 3-4 hours and a cold fermentation at a controlled temperature of <15° C. Aging in steel tanks on lees for 2-3 months.

Sensory characteristics: the taste is fresh and crispy and reminds of the fruit hints. Well balanced, it shows a good persistence and a fresh and sapid finish.

The origin of the name: the name comes from the 43rd parallel which goes through the entire Montalcino territory.