



Massaia Rosato Toscana IGT 2018

Denomination: Rosato di Toscana IGT

Grape varieties: 80% Sangiovese 20% Syrah

First vintage produced: 2016

Production area: Greve in Chianti

Vineyard position: 300 MASL with North, Northeast sun exposure

Soil: clay, skeleton and alberese stone

Training system: Guyot

Vineyard age and density: 5/15 years, 6000 plants per hectare

Harvest: manual harvest during the first week of September

Vinification: alcoholic fermentation at 12°C in stainless steel tanks, with no malolactic fermentation

Aging: in stainless steel on the lees for 5 months with cold stabilization

Tasting notes: At the nose it opens with hints of sweet fruit, wild strawberries, raspberry and citrus scents.

Fresh on the palate, great acidity. Soft tannins together with citrus and almond notes.

It has a long finish.

Alcohol: 12,5%

Production: 7.000 bottles/year

Format: 0.75 l; 1,5 l

