

## Rosato "Eco"



### Vintage

2022

### Variety

100% Sangiovese, from the thinning of the grapes

### Production area

Central - south - east side of Montalcino

### Composition of the soil

20 cm stony sand over clay subsoil

### Altitude

400 - 450m

### Vineyard age

13 - 19 years

### Plant spacing

2,3 mx 0,8m

### Harvest

Third week of September, from the thinning of the grapes

### Vinification

12 hours cold maceration process, pressing and fermentation at below 20°C. like a white wine

### Bottled

April 2023

### Production

1.500 bottles

### Alcohol level

14,5%

*This is our youngest wine, also made from Sangiovese grapes. Maceration on the skins for eight to twelve hours, then vinified in bianco (without the pomace). The colour is an intense pink, with the scent of strawberry to the fore perfectly harmonising with delicate citrus hints of grapefruit. A perfect statement of fresh, spontaneous pleasure.*