

Rosato "Eco"



Vintage

2024

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

6 - 16 years

Plant spacing

2,3 mx 0,8m

Harvest

First week of October, from the thinning of the grapes

Vinification

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

Bottled

March 2025

Production

2.200 bottles

Alcohol level

13,5%

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.