

PS
WINE

premium wine selection

Vini di Qualità



Rosato di Sangiovese Bio.

Fietri

CLASSIFICATION	I.G.T. Toscana
TYPE	Rosé wine
REGION	Tuscany
PROVINCE	Siena, Gaiole in Chianti
GRAPE VARIETY	100% Sangiovese
TYPE OF FARMING	Spurred cordon
HARVEST	End of September-beginning of October.

VINIFICATION

Vinification: 50 % in press - 50 % from blood letting in temperature controlled stainless steel vats. Fermentation at 16 °C temperature; its period id of 22 days.

MATURATION

The wine matures for 6 months in stainless steel. Ageing in bottle for 2 months.

TASTING NOTES

The sloped exposure to the sun and the unique climate of Fietri guarantee bright light during the day and refreshing dew at night generating a balanced wine with refined aromas. To the eye, its color has cherry pink nuances softened by golden notes with an effect of great brightness and unique chromatic tones. The nose unveils the Mediterranean aromas of summer sage, rock salt and red flowers, with the fragrance of the strawberries and the raspberries that line the shady undergrowth alongside the vineyard. Utilizing 60% from contact pressing and 40% saignée, the production in steel vats renders it a sincere, lively and pleasantly dry wine. The initial freshness of each sip gives way to the austere taste of the Sangiovese, leaving a far from short, clean and savory finish.

SIZES AND SPECIAL PACKAGING

75 Cl bottles.