



FANTI

## IGT TOSCANA ROSATO

The freshness of the Sangiovese is tinged with rosé. This wine is the result of the early harvest of the typical Tuscan variety grapes. Its vibrant pink color leaves room to a fruity and floral aromatic profile which gives an exquisite sense of freshness and pleasantness.

### 2019 IGT TOSCANA ROSATO

**Grape variety:** 100 % Sangiovese

**Vineyards:** 1 hectare

**Age of the vines:** 10 years

**Soils:** rich in schist and galestro

**Altitude:** 150-420 m a.s.l.

**Yield:** 75 quintals per hectare

**Harvest:** manual, in the first half of September

**Vinification:** the grapes are softly pressed and then put in a stainless steel tanks where they undergone fermentation at a controlled temperature (between 17-19°C). After that, the wine is kept in the tanks for three additional months.

**Alcohol content:** 13.5%

**Acidity:** 6 g/l

#### Tasting Notes:

**Color:** clear rose pink

**Nose:** intense note of strawberry and raspberry together with fresh floral scents of rose and sweet violet

**Palate:** mineral, sapid and refreshing with milt aromatic notes of thyme and sage. Structured with a persistent aftertaste

**Available formats:** bottles of 0.750 lt.

#### Seasonal weather conditions:

The weather conditions of this vintage was pretty perfect. It started with a little rainy winter and then it continued with a spring characterized by average temperatures which guarantees an optimal vegetative balance of the plant. During summer months, there had been a perfect temperature variations during days and nights, which favored an excellent grapes ripening and a good set of acidity which led to a great aromatic profile of the wine.

**Number of stars:** five.



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