



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.

2020 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: pale pink golden onion skin, clear and bright.

Nose: intense and lively. The fruity notes of strawberry, raspberry and red currant follow the floral notes of rosehip and hawthorn.

Palate: excellent balance between the aromas of red fruits perceived on the nose and minerality, acidity and freshness. The finish is savory and encourages drinking.

Available formats: bottles of 0.750 lt.

Seasonal weather conditions: winter with above average temperatures, with no snow or frost phenomena. Spring was cool and quite rainy; the beginning of April was very cold, but fortunately they did not compromise the productivity of the buds. Summer started late (very rainy June), but July, August and September were very hot months, with temperatures above the seasonal average and not characterized by the usual day / night temperature range. The harvest therefore began earlier than company standards, when the grapes had in any case reached excellent ripeness.

Number of stars: five.



SCORES:
4 Foglie Guida Bio



TENUTA FANTI
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