

Rosato IGT Toscana

Vintage 2019

Grape variety 100% Sangiovese

Bottles produced 19,080 of 0.750 lt.

Date of harvest From September 2nd to the 18th 2019

Fermentation September 19th to October 22nd in steel tanks, the following 3 months in direct contact with the lees always in steel

Temperature of fermentation 16° C

Date of bottling February 14, 2020

CERTIFIED ORGANIC

Alcohol 13.22 %

Total acidity 6.60 g/l

Volatile acidity 0.52 g/l

рН 3.15

Residual sugar 0.60 g/l

Total dry extract 19.49 g/l

Free sulfur dioxide 16 mg/l

Total sulfur dioxide 91 mg/l

