



Massaia Rosato Toscana IGT 2021

A light rosè made from a selection of red grapes vinified at low temperatures.

Denomination: Rosato di Toscana IGT

Grape varieties: 50% Sangiovese, 50% Syrah

First vintage produced: 2016

Production area: Greve in Chianti

Vineyard position: 300 MASL with North, Northwest sun exposure

Vineyard Management: Organic

Soil: clay, skeleton and alberese stone

Training system: Guyot

Vineyard age: 5/15 years

Harvest: manual harvest during the 1st week of September

Vinification: alcoholic fermentation at 13°C in stainless steel tanks, with no malolactic fermentation

Aging: in stainless steel on the lees for 5 months with cold stabilization

Tasting notes: The colour reminiscent of onion peel.

At the nose mild citrus fruits blend with notes of red fruit.

In the mouth it is fresh, savory and mineral. Long and persistent ending with almond background.

Alcohol: 13%

Production: 20.000 bottles/year

Format: 0.75 l, 1,5 l

