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**VITICCIO**

*Massaia Rosato Toscana IGT 2020*

*A light rosè with aromas of fruit and spices blends with hints of orange and lime.*

**Denomination:** Rosato di Toscana IGT

**Grape varieties:** 80% Sangiovese, 20% Syrah

**First vintage produced:** 2016

**Production area:** Greve in Chianti

**Vineyard position:** 300 MASL with North, Northwest sun exposure

**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

