



## *Massaia Rosato Toscana IGT 2019*

*Made from manual selection of the best red grapes, successfully vinified without skin contact at low temperatures in our cellar in Greve in Chianti.*

**Denomination:** Rosato di Toscana IGT

**Grape varieties:** 50% Sangiovese, 50% Syrah

**First vintage produced:** 2016

**Agronomic management:** Organic

**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 and density:** 5-15 years, 6000 plants per hectare

**Harvest:** manual, during the second week of September for Syrah and during the third week for Sangiovese

**Vinification:** alcoholic fermentation at 12°C in stainless steel tanks, with no malolactic fermentation

**Aging:** in stainless steel on the lees for 3 months with cold stabilization

**Tasting notes:** At the nose it opens with hints of sweet fruit, wild strawberries, raspberry and citrus scents. Fresh on the palate, great acidity. Soft tannins together with citrus and spicy notes. It has a long finish.

**Alcohol:** 13,0%

**Production:** 20.000 bottles/year

**Format:** 0.75 l, 1.5 l

