

# GOTIFREDO ROSATO IGT TOSCANA



<b>Blend</b>	Sangiovese 100%
<b>Altitude</b>	350 mt a.s.l.
<b>Exposure</b>	South - West
<b>Soil</b>	Medium texture, Alberese based, stony slightly clayey
<b>Pruning system</b>	Spurred cordon
<b>Density</b>	5000 plants/ha
<b>Age of vineyard</b>	5 - 10 years old
<b>Crop Yeld/ha</b>	7,0 t.
<b>Harvest</b>	First days of September, by hand
<b>Alcool</b>	12.5%
<b>Vinification</b>	After destemming, the grapes are transferred to the press until they reach the optimum colour point. The rosé must is then separated from the skins and inoculated with selected yeasts. Alcoholic fermentation takes place at a temperature between 16°C and 18°C. It is bottled after 4-5 months in steel tanks.
<b>Barrel Ageing</b>	No
<b>Bottle Ageing</b>	About 2 months
<b>Wine profile</b>	Bright pink. Very intense, fruity and floral with hints of rose hip and violet. Very elegant, fresh, balanced, pleasant and persistent on the finish.
<b>Best combined with</b>	Starters, fish, white meat dishes
<b>Temperature of service</b>	10-12°C
<b>Annual production</b>	4.500 bottles

