



GemmaRosa TOSCANA ROSATO IGT

VINEYARD: Dodo and Sella dell'Acuto

SOIL: Clay and Stone soil

GRAPES VARIETY: Sangiovese

HARVEST: Beginning of september

VINIFICATION: The alcoholic fermentation with use of indigenous yeasts starts after 30 hours of contact with the skin

AGEING: 5 months in stainless steel tanks.

3 months refining in bottle before the sale (wine without clarification and filtration)

BOTTLES: 500 bt. of 0,75 liter