



FIETRI

TERRITORIO • CARATTERE • IDENTITÀ

Rosato di Sangiovese 2015 IGT Toscana



Denomination: Indicazione Geografica Tipica Toscana – Rosè Wine

Growing area: in the district of Gaiole in Chianti, northeast of Siena

Altitude: 460 – 580 meters above sea level

First production year: 2007

Soil profile: clayey sandy soil, typical schist based soil (galestro)

Growing system: “cordone speronato”

Vine density: 5 950 plants per hectare (2 380 per acre)

Vine age: 11 years

Yield: 65 q.li per hectare

Harvest year: 2015

Harvest period: September 22-30

Bottles produced: 2 200

Grape variety: 100% Sangiovese

Vinification: 60 % in press - 40 % from blood letting in temperature controlled stainless steel vats

Fermentation temperature: 17 °C

Fermentation period: 18 days

Malo-lactic fermentation: none

Ageing period: 7 months in stainless steel

Ageing in bottle: 2 month

Alcohol content: 14.50 % vol

Reducing sugar: 2.50 g/l

Volatile acidity: 0.50 g/l

Total acidity: 5.60 g/l

Total sulfur: 130 mg/l

Malic acid: 1.05 g/l none

pH: 3.28

Notes:

Matching with appetizers (including fish), white meats and sauced, fried fish, trippa alla fiorentina and medium aged cheeses.

