



LINEA RETTA

TOSCANA ROSATO

indicazione geografica tipica
2021

The Vintage

2021 started with a mild winter. The temperature started to rise at the end of February and the growing season began. A few frosts were reported at the beginning of April which resulted in a lower yield by the end of the cycle. Whilst it was a windy and dry summer, the vines were less affected thanks to healthy spring rainfalls. Great quality surpassed our expectations.

The Winemaking

The sangiovese was hand-picked, destemmed, softly pressed followed by a light maceration and alcoholic fermentation in temperature-controlled vats for an average period of 11 days. It is then aged in stainless steel for 3 months before bottled.

The Wine

This wine presents an onion skin pink. The scent is defined by intense grapefruit, wild strawberries, and ripe cherries notes. Fresh, precise, and elegant thanks to its citrus and floral notes. The finish is long and delicate, with a marked minerality.

The Vineyard

Our 20-year-old vines lie on sand rich in oceanic sediments at 300 meters of altitude in Terricciola, Tuscany. The harvest period of our guyot trained vines usually starts in September.

Appellation: Toscana Rosato IGT

Res. Sugar: 0,8 g/L

Variety: 50% prugnolo gentile, 50% sangiovese

Alc%: 12,5% by vol.

Vines per Ha: ?

Serving temperature: 10°C

Acidity: 7 g/L

Cellar potential: 5+ years

Food pairing: Seafood salad, grilled steak, stuffed clams, roasted octopus, fish soup.

