

# Podere della Filandra TOSCANA IGT ROSATO

**GRAPES:** Sangiovese.

**VINEYARDS:** 10-20 years.

**ALTITUDE:** 350 meters above sea level.

**SOIL:** Medium-textured soil with a prevalence of clay and marl.

**EXPOSURE:** South-East.

**HARVEST TIME:** Grapes harvested at the beginning of September

**VINIFICATION:** The grapes are destemmed and immediately subjected to soft pressing.

The winemaking takes place in steel tanks at a controlled temperature where the alcoholic fermentation takes place naturally.

**AGING:** in steel tanks for 3 months in bottles for 2 months.

**ALCOHOL CONTENT:** 12.5% vol.

**PRODUCTION:** 3000 bottles of 0.75 litres

**SERVING TEMPERATURE:** 10°C.

**COLOR:** The color is intense pink

**SMELL:** The nose is complex, it opens immediately with notes of cherry and rose petals, and then moves on to flint notes.

**TASTE:** In the mouth it is fresh, smooth with good minerality. Good nose-palate correspondence, completes the tasting leaving the mouth pleasantly clean.

**PAIRING:** shellfish, seafood, fresh cheeses, vegetarian dishes.

