



Podere della Filandra TOSCANA IGT ROSATO

Typical Geographic Indication

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.

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.