

## Rosato IGT Toscana

Vintage 2021

Grape variety
100% Sangiovese

Bottles produced 14.000 of 0.750 lt.

**Date of harvest** From September 8<sup>th</sup> to the 20<sup>th</sup> 2021

**Fermentation**September 25<sup>th</sup> to October 28<sup>th</sup> in steel tanks, the following 3 months in direct contact with the lees always in steel

Temperature of fermentation  $16^{\circ}$  C

**Date of bottling** January 26<sup>th</sup>, 2022

CERTIFIED ORGANIC

**Alcohol** 13.48 %

Total acidity 6.84 g/l

Volatile acidity

0.40 g/l

**pH** 3.11

Residual sugar 0.45 g/l

**Total dry extract** 19,80 g/l

Free sulfur dioxide 16 mg/l

Total sulfur dioxide 77 mg/l

