

Rosato di Ampeleia

2020



Whole clusters of Alicante Nero are left to infuse in the must of Carignano grapes and are pushed to the surface by fermentation, where they sway and delicately release their flavour.

Rosato di Ampeleia comes from parcels grown on reddish brown clay/sandy/limestone soils with round pebbles.

It has a deep pink colour and is characterized by a marked sapidity accompanied by a lasting acidity. This is combined with a good body, notwithstanding its low alcohol content, light tannin and pleasant fruited note.

Appellation: IGT Toscana Rosato

Grape varieties: Carignano, Alicante Nero

Training system: spurred cordon, guyot

Altitude: 250 m/asl

Harvest period: end of August

Yield/ha: 55 hl

Alcohol content: 11% vol

Ageing: 6 months in concrete tanks

Vinification notes: 20% whole clusters

First vintage: 2019

Bottles produced: 5,000

