



PEAU D'ANGE Rosato Toscana IGT

GRAPES: Merlot, Syrah

DENSITY PER HECTARE: 5000 plants

YIELD PER HECTARE: 80 quintals

HARVESTING METHOD: hand picked using crates

VINIFICATION: the grapes are gently pressed and then naturally decanted for 24 hours at 10°C.

Alcoholic fermentation takes place for approximately 15 days in steel vats at a controlled temperature which never exceeds 18°C. Malolactic fermentation was not carried out.

MATURATION: in steel vats until it is bottled.

TASTING NOTES

Pink grapefruit colour.

The nose reveals rose aromas followed by hints of citrus fruit zest.

Vibrant and persistent on the palate thanks to extremely low pH and velvety tannins.