



SANSY IGT TOSCANA ROSATO

We usually talk about the austerity and strength of Sangiovese, yet this grape can also have a gentle and delicate soul. SanSy represents this type of Sangiovese and its freshest expression. Slightly salty on the palate with a nice finish with touches of apricot and citrus

Variety: Sangiovese - Syrah in small percentage

Type of soil: Sandy-loamy

Altitude: 300 m slm

Exposure: sud

System of growth: Spurred cordon

Plant density: 4'500 vines per hectare

Average vine age: 15 years

Average production: 50 q/ha

Harvest method: Manual in boxes

Fermentation: Short maceration inside the press with a soft pressure of the berries. Cold setting for few days and fermentation in stainless steel vats in low temperature (14-16 °C)

Aging: Few months in steam bent oak barrels

N. bottles produced on average: 4.000

First vintage: 2018

Size: 750 ml

Aging potential: 5 - 10 years