

Montefili Rosato 2021 IGT Toscana



Grape: 100% Sangiovese

Altitude: 500m asl

Terrain: Hillside

Soil: Galestro and albarese

Vineyard age: Vineyards planted in the mid-1990s

Training system: Cordon

Vinification: Anticipated harvest, spontaneous fermentation in stainless steel

Aging: 6 months on fine lees

Bottle aging: 3 months

Production: 6,000 bottles

ABV: 12.5%

Residual Sugar: 0g/L

Total Acidity: 5.75 g/L

SO₂: 95 mg/L

Appearance

Clear, bright, rose pink in color.

Nose

Perfumed and aromatic on the nose with an abundant bouquet of elderflower and rose blossom. Fruity notes of juicy ripe apricots and pomegranate are followed by a tropical hint of passionfruit.

Palate

The wine is elegant with refreshing acidity. The fruit-forward palate recalls juicy strawberries and cream with floral and herbal notes of acacia, jasmine, and rosemary. Vibrant, playful, and devilishly easy to drink.



VECCHIE TERRE DI
MONTEFILI