



## CASTELLO DI RADDA TOSCANA I.G.T. ROSATO



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<b>Region</b> Tuscany	<b>Soil</b> Mainly calcareous- clay with a good percentage of stone	<b>Elevation</b> 400 metres above sea level	<b>Alcohol</b> 12.5%
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**Vineyard** Vineyards in Radda and Gaiole

**Grape Varieties** 100% Sangiovese

**Vinification** The grapes are softly pressed and the must obtained is left to decant for twelve hours at a temperature of about 5°C.

**Aging** The must is then racked and alcoholic fermentation begins, at a temperature of no more than 14°C, in stainless steel tanks. The fermentation process lasts twenty days. The resulting wine continues to age on its fine lees for about three months, until February, when it is bottled

**Tasting Notes** Bright pink with cherry highlights. Pleasant and fresh, with scents of wild strawberry and dog rose. Harmonious and savoury with an aftertaste of raspberries and strawberries. Clean and crisp on the palate, with a good structure.