

L'AMANTE ROSATO 2019



APPELLATION
IGT Toscana

PLANTING YEAR
2001

GRAPES
90% Sangiovese, 10% Canaiolo Nero

SOIL
Silty Clay

POSITION
Nord-Est

ELEVATION
350m slm

PLANTS PER HECTARE
3500 plants/ha

TRAINING
Spurred cordon

YIELD PER HECTAR
80 quintals

AGING
Steel tank for 4 months

VINIFICATION

The grapes harvested manually, after careful selection in the vineyard, are transferred to the crusher-destemmer, thus separating the berries from the stalks. Subsequently, alcoholic fermentation takes place in the tank with selected yeasts at a temperature of 28 °C. Maceration on the skins lasts about 15 days with 2 closed pumpovers and one in air until the end of fermentation.

TASTING NOTES

Bright pale pink in color, it has a scent of rose with a red pulp fruit flavor, freshness, pleasantness and good persistence in the mouth make the wine easy to drink.

PAIRINGS excellent for aperitifs or fish-based dinners, and also with a good pizza.

Alcohol	Residual sugar	Total acidity	PH	Volatile acidity
13,5% vol	0,57 g/L	5,03 g/L	3,5	0,67 g/L

BOTTLES Approximately 700

VITICOLTORI IN MONTEPULCIANO