



Lornano



ET È L LORNANO IGT ROSATO TOSCANA

SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA

Appellation: Rosato Toscana igt

Harvest: 2022

Grapes: Sangiovese 100%

Vineyards: Vineyards of new equipment with an average density of 5500 plants per hectare. Located at an altitude of 300 s.l.m. facing south-south/west

Training method: Spurred cordon

Soil type: Medium-textured soil with the presence of stratified sands alternated with shales, and rich in skeleton of alluvional origin mixed with limestone.

Vinification: From a selection of the best grapes picked in two different harvests. An early harvest at mid September and the second harvest done around mid October. The carefully de-stemmed grapes are vinified in modern stainless steel tanks, with a maceration of 4-6h on the skins at a temperature of about 5° Celsius. The must is then moved into stainless steel tanks in order to start the fermentation at a controlled temperature of 18°.

Tasting notes: Light pink color. The personality of this wine is immediately revealed. The nose is floreal, with hints of rose petals that make it very elegant. Persistent in the mouth, with a persuasive grapefruit note in the after-taste. Freshness that makes the sip succulent and a sapidity that donates to the wine a medium body.

Certifications: SQNPI (National Quality Integrated System Production)

