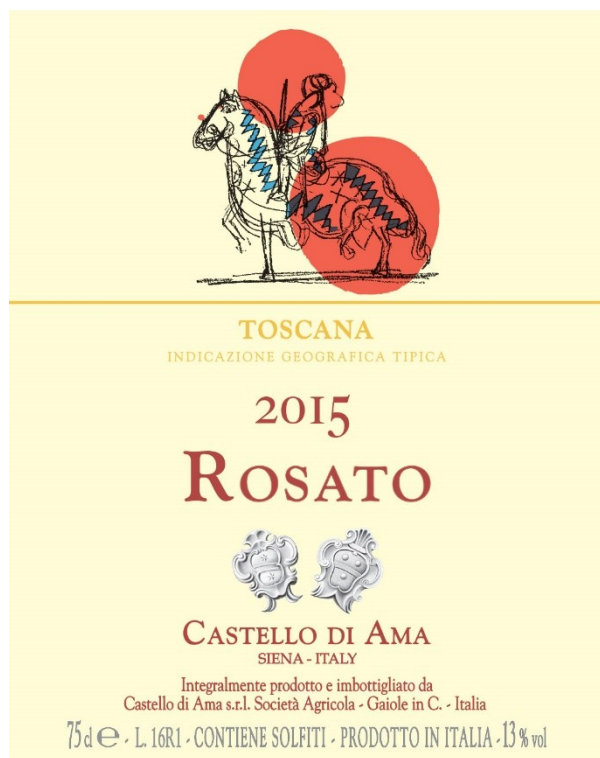




ROSATO 2015
Toscana I.G.T.



The Rosato comes from the same terroir as Castello di Ama San Lorenzo. This delicious rosé, introduced in the early 1980s, is a blend of Sangiovese and Merlot, with proportions varying from year to year, for a wine closer in character to a young red than to a white, since it is made with juices drawn off by the saignée method from lots that then become our Chianti Classico.

Aspecting: north east – south west; north east – south east

Soil: very pebbly clay and limestone

Altitude: 461–525 metres asl

Training system: vertical trellis, single Guyot

CLONE SELECTION: Sangiovese CC2000 1, CC2000 2, CC2000 4, CC2000 5, Merlot 343 e 347. Malvasia N and MN6. Rootstock 420°.

Vine density: 3,000 plants/h for 1978 stock; 5,200 plants/h for new stock after 1990

Blend: Sangiovese 96%; Merlot 4%

HARVEST

Climate:

Summer started late and first veraison was in early August. Until mid-September there were sunny days and summer heat, then temperatures dropped again, especially at night. Harvest was delayed and lasted from 26 September to 6 October 2015.

Start of harvest was decided only after numerous samples were taken for sensory analysis in the vineyard and in the laboratory.

Harvest was entirely by hand, filling 10–12kg crates, followed by inspection on a sorting table.

Vinification: after about 12 hours on the skins, several hectolitres of must of the most suitable rosé hue were drawn off from each tank. The must fermented “white-wine style” at a temperature of about 16–18 °C. In November part of this wine then went on to malolactic fermentation.

The wine was bottled on 11 January 2016 and on 17 February 2016, producing 38,138 standard Bordeaux bottles.

Colour: pale cherry pink

Nose: fruit-rich with fresh red berries, wild strawberry and cherry, not to mention citrus hints of pink grapefruit

Mouth: fresh-tasting, lingering, good acidity, tangy. A juicy wine.

Proof: 13.47%

Total acidity: 5.9

Residual sugar: 2g/l

Extract: 20.1