

CASTELLO ROMITORIO

ROSÈ

TOSCANA

IGT

This Rosato di Toscana wine is made from Sangiovese grapes grown in vineyards that produce some of the region's best red wines.

This rosé is crisp, bright, and of high quality. A perfect wine for enjoying under the Tuscan sun. After picking, the grapes are hand sorted and carefully destemmed, then left to macerate for approximately 5 hours until the juice obtains the desired delicate pink onion color, before gentle pressing.

The precious juice is then transferred into stainless steel vats where first filtration takes place at controlled low temperatures, with fermentation beginning only after the temperatures are raised.



TASTING NOTES

This 100% Sangiovese Rosato di Toscana has delicate floral notes of rose and peony on the nose, with a freshness and minerality on the palate. In the mouth it offers hints of bright raspberry and soft cherry, and has a long, delicate finish.

REGION: Toscana (Tuscany)

CULTIVATION: Spurred Cordon with plant spacing plantation layout 240x75 cm

GRAPE: 100% Sangiovese

HARVEST: Manual, grapes are sorted by hand before and after destemming

SOCIETÀ AGRICOLA CASTELLO ROMITORIO SRL

Loc. Romitorio 279 | 53024 Montalcino Siena | P.IVA - C.F. 00991970526
TEL +39 0577 847212 | FAX +39 0577 847110 | info@castelloromitorio.com | www.castelloromitorio.com