



FATTORIA SARDI



FATTORIA SARDI ROSATO

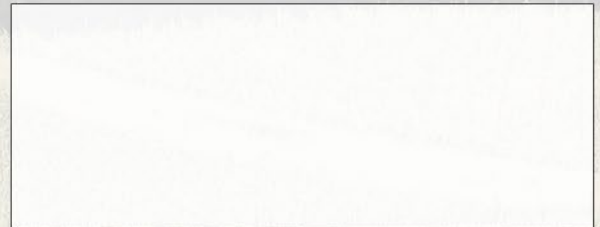
HISTORY & REGION

Fattoria Sardi Giustiniani, which was owned by Sardi Counts for over two centuries, is in "via della Maulina". This area is located in northwestern Tuscany, nestled among the Apuane and Appennino mountains and the Tyrrhenian Sea, near the Lucca Walls. Stretching from the rivers across the plains and up onto the mountains, the soil ranges from a neutral ph to a loose, silt-sandy to clay with a good skeleton. The proximity to the sea ensures a lot of sunshine and constant ventilation with a south-east to south-west exposure. In the summer the mountains provide plenty of water and cool nights. The Fattoria Sardi estate is diverse with woods, cultivated fields, olive groves and 18 hectares of specialized vineyards.



WINEMAKERS

The Fattoria Sardi winery is managed by Matteo Giustiniani and his wife Mina. They both graduated with a degree in oenology from the University of Bordeaux.



TASTING NOTES

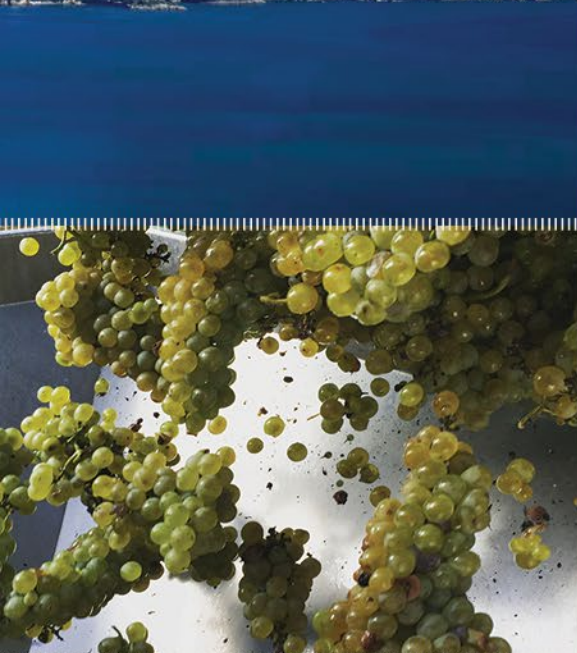
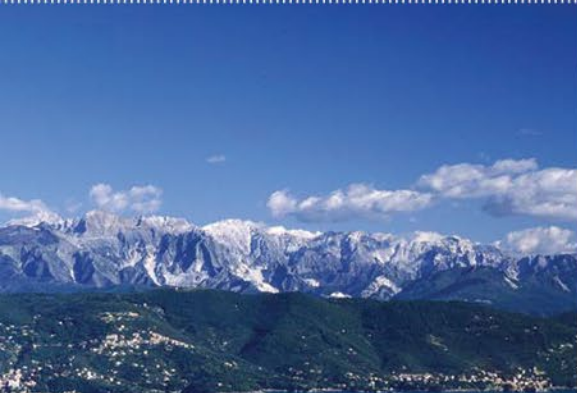
COLOR Soft rose in color

NOTES Crisp and refreshing on the nose with notes of wild roses, raspberries and melon with a fading aroma of cream.

PALATE Luscious, refreshing and enjoyable with well-balanced acidity. Fresh fruit on the finish.

PAIRINGS With its unique bouquet and refreshing taste, Fattoria Sardi Rosato can be served as a pre-dinner drink or is ideal for seafood or light pasta dishes, especially on a spring or summer afternoon.





PRODUCTION

The production of the agricultural products complies with the European specifications of organic agriculture and uses biodynamic agricultural tools. The wines are created carefully following the spontaneous transformation of the grapes into wine, without adding exogenous products, except for small sulfite quantities.

VARIETY Organic sangiovese, merlot, cilieggiolo grapes and a small amount of vermentino and malvasia grapes.

VINIFICATION & AGING After hand harvesting a large portion of the Rose, it goes through a longer maceration process using a pneumatic press; which soft presses the grapes with gentle air pressure. A small portion of the harvest is used for color by extracting the red wine from the vats. The racking of the juice is always done at low temperatures, with the addition of the pied de cuve (vineyard-specific yeast to initiate fermentation). Finally, it's aged for 4 months on the lees then clarified and filtered.

ORGANIC PHILOSOPHY



Fattoria Sardi wines are produced with respect for the vineyards and the surrounding environment. Respecting the harmony of nature is key to producing terroir wines.

SOIL & ROOTS Our meticulous soil preparation ensures that our soils are rich in oxygen, organic matter and living organisms. In autumn the soils are plowed, sown with a variety of plants, and in spring these plants are cut and tilled. In late spring/early summer the soil is worked to manage the weeds and preserve the water content in the ground. We do not use chemical herbicides or mineral fertilizers that kill the natural life of our soil.

LEAVES, GRAPES, & CLIMATE Instead of chemical fertilizers, we strengthen our plants with foliage and balance leaf count per bunches of grapes and buds per plant. The dry microclimate helps prevent fungal disease as does the use of copper and sulfur. In the rare case of severe disease threat only natural products are used. These techniques allow us to maintain a great balance between foliage and grapes, contributing to the aromatic profile of our terroir wines.

CELLAR MANAGEMENT Stabilizing before bottling guarantees the consumer the organoleptic characteristics present in the original wine. Our vinification process and aging techniques are specific to each vineyard. It is through oenological knowledge and experience that we take the grapes from vineyard to bottle in the best way possible without the use of products that could modify the wine's characteristics.

Please Drink Our Wine Responsibly.