



FATTORIA SARDI



Fattoria Sardi Rosé 2015

Grape Variety: Sangiovese, Merlot, Cilieggiolo

Production Zone: Toscana I.G.T.

Vineyard Altitude: 165-650 feet above sea level

Vineyard Exposure: South-East facing

Soil Type: Iron Oxide Clay, Sandy Silt

Vine Age: 10-50 years

Training Method: Unilateral Cordon and Guyot

Vine Density: 12355/acre

Harvest: Manual harvest

Vinification: After grapes are pressed, the grapes are cold macerated and wine ferments on the skins for 4-18 hours to obtain the pink color (Saignee method). Wine is then fermented in temperature-controlled stainless steel tanks, with 5-10% fermented in French Oak barrels. Ages on the lees for 4-5 months and the wine in stainless steel and in barrels are blended a few months before bottling.

Production: 13,500 bottles

Tasting Notes: Soft salmon pink in color, it has crisp, clean and refreshing aromas of dried rose hips, raspberry and melon. Well-balanced minerality and acidity, finishes clean and bright with fruit and mineral notes. Excellent as an aperitif, or served with antipasti, seafood and enjoyed al fresco.