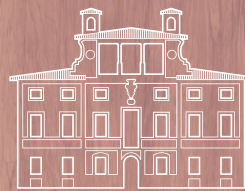




ROSÉ

REGION OF  
LUCCA, TUSCANY



## FATTORIA SARDI

**GRAPE VARIETY:** Sangiovese, Vermentino and Trebbiano

**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:** 12,355/acre

**HARVEST:** Manual harvest

**PRODUCTION:** 70,000 bottles

**VINIFICATION:** After the grapes are lightly crushed, the juice and skins are held at a low temperature for 4-18 hours (depending on the variety) to obtain the light salmon pink color before being pressed (the rosé color is obtained via direct press). The juice starts a spontaneous fermentation from the wild yeast that populate the vineyard. The wine is fermented to dryness in temperature-controlled stainless steel tanks and rests on the lees for four months before blending and bottling.

**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.



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