



HISTORY & REGION

Fattoria Sardi Giustiniani, which Sardi Counts owned for over two centuries, is in northwestern Tuscany near the Lucca Walls in "Via Della Maulina."

Furthermore, this area is nestled among the Apuane and Appennino mountains and the Tyrrhenian Sea. Stretching from the rivers across the plains and up into the hills, the soil ranges from silt, sand, and small stones near the river, to more compact clay and larger stones up in the hills.

The vineyards' southeast location, the southwest sun exposure, and the proximity to the sea ensure a lot of sunshine and constant ventilation. 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.



TASTING NOTES



COLOR Soft salmon pink.



NOTES Crisp and refreshing on the nose with notes of wild roses, raspberries and melon. Also, 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. Also ideal for seafood or light pasta dishes, especially on a spring or summer afternoon.



WINEMAKERS

Matteo Giustiniani and his wife Mina manage the Fattoria Sardi winery. They both graduated with a degree in enology from the University of Bordeaux.



PRODUCTION

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

VARIETY

75% Sangiovese, 15% Vermentino and 10% Syrah.

VINIFICATION & AGING

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

ORGANIC PHILOSOPHY

Fattoria Sardi wines are produced with respect for the vineyards and the surrounding environment. Working in harmony with 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 various plants, and in the spring, these plants are cut and tilled. In late spring/early summer, the soil is worked to manage the weeds and preserve the ground's water content. 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 an outstanding balance between foliage and grapes, contributing to our terroir wines' aromatic profile.

CELLAR MANAGEMENT

Stabilizing the aged juice before bottling guarantees the organoleptic characteristics present in the original wine. Our vinification process and aging techniques are specific to each vineyard. Through oenological knowledge and experience, 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.

NOTES:

