



CASTELLO LA LECCIA

ROSATO DEL CAVALIERE

Toscana Rosato

INDICAZIONE GEOGRAFICA TIPICA

GRAPE VARIETIES	Based on Sangiovese
PRODUCED BOTTLES	1.000
VINEYARDS ALTITUDE	350-400 mt above sea level
EXPOSURE	S/SE
VINES AGE	25 years
SOIL	Clay, with a presence of limestone.
TRAINING SYSTEM	Guyot
VINE DENSITY	4.200
YIELD PER HECTARE	45 Hl/Hectare
HARVEST TIME	Beginning of September. Harvest by hand, the grapes are carefully selected in the vineyard in the early morning to be pressed at low temperatures.
VINIFICATION & AGING	The grapes are gently pressed in the presence of dry ice, to minimize the oxidation of the must during draining; they are subsequently transferred to a steel tank, for a cryomaceration at a temperature of 6 °C for 72 hours. Subsequently, the alcoholic fermentation at a maintaining temperature of 14°-16°C, to preserve the primary aromas. At the end of the alcoholic fermentation period, the wine rest in bottles.
FIRST VINTAGE PRODUCED	2023
TASTING NOTES	Light pink color, fruity aromas of cherry on the nose with intriguing notes of mulberry, black cherry and floral hints.
FOOD PAIRING	Blue cheeses, fish soups.

