

# Rossardente.

Rosso I.G.T.



**“Wine  
Stirs the spring, happiness  
Bursts through the earth like a  
Plant. Walls crumble,  
And rocky cliffs, chams close,  
as song is born”.**

*from ODE TO WINE by Pablo Neruda*

## Rossardente.

### APPELLATION

Toscana Rosso I.G.T.

### AREA OF PRODUCTION

Cervognano by Montepulciano – Tuscany

### GRAPE VARIETY AND BLENDING

100% Sangiovese

### SOIL COMPOSITION

Sandy Loam

### VINEYARD AVERAGE ELEVATION

290 m a.s.l.

### EXPOSURE

South

### CULTIVATION TECHNIQUE

Spurred Cordon

### VINE STOCK DENSITY PER HECTARE

3,000

### YIELD PER HECTARE

80 tons

### VINIFICATION

Our grapes are harvested by hand at different intervals of time, thus allowing to pick them and start their winemaking process with grapes having excellent phenolic maturation only.

Their fermentation occurs at a controlled temperature of about 25°C with maceration of the must on the grape skins for about 7 days in order to enhance the quality of grape smells as much as possible.

The following malolactic fermentation occurs directly in 25-hectoliter oak barrels where our wine is aged for a time that varies year by year in order to achieve optimum smoothness among aromas.

### ORGANOLEPTIC QUALITIES

Color: bright ruby red.

Bouquet: vinous with a note of Marasca sour cherry and flowers.

Tasting notes: harmonious and sapid: fresh smell at palate.

### SERVING TEMPERATURE

17 °C

### FOOD & WINE PAIRING

Ideal with medium-aged cheese and roast meat.

