



ROSA DI MAGGIO

TYPE: Toscana i.g.t. Rosé

PRODUCTION ZONE: Florence hills of Impruneta.

WINEYARD AREA: ettari 1,5

AVERAGE HEIGHT: 250 s.l.m..

EXPOSITION AND SLOPE: Sud, 25-30 %.

PLANTING YEAR: 2003. and 2010

GRAPES TYPE: Sangiovese 100 %

WINE YIELD/HECTARE: 50 HI.

HARVEST: hand-harvest, the Sangiovese grapes are pick in advance to maturation so to preserve a good acidity

VINIFICATION: the grapes are immediately pressed softly and brought to a low temperature for 3 days, after a first cleaning of the larger lees, fermentation begins for about 18 days

MATURATION. About 6 months in stainless steel tanks.

PRODUCT QUANTITY: 1.200 bottles da l. 0,750

TASTE: The color is light pink, the nose captures notes of fresh fruit, the palate is well balanced with a pleasant mineral sensation

REVIEWS:

Vini d'Italia 2022 *Gambero Rosso Editore* **1 glass**

Vinous (Ian D'Agata) "Bright pink-red. Expressive aromas of red currant, minerals and flowers. Well delineated but delivers noteworthy tannic bite to accompany the red currant and underbrush flavors. Finishes with a slightly bitter twinge that some may like more than I do.

88/100

I Vini di Veronelli 2023

86/100

Vinibuoni d'Italia 2022 *Touring Club Italiano* **3 stars**

