



DAMA ROSA

TYPE: Toscana i.g.t.

PRODUCTION ZONE: Florence hills of Impruneta.

WINEYARD AREA: ettari 0,5

AVERAGE HEIGHT: 250 s.l.m..

EXPOSITION AND SLOPE: Sud, 25-30 %.

PLANTING YEAR: 2003.

GRAPES TYPE: Canaiolo 100 %

WINE YIELD/HECTARE: 24 HI.

HARVEST: hand-harvest, the grapes are dried on perforated crates for 2 months

VINIFICATION: the wine was fermented in stainless steel tanks for 28 days at controlled temperature.

MATURATION. About 16 months in French wooden barrique, medium toasting.

REFINING: In bottles of at least 6 months.

PRODUCT QUANTITY: 1.600 bottles da l. 0,500

PACKAGING: Heavy bottle of 0,500 l. of old green colour

TASTE: Intense red color, the nose reveals wide with a hint of icing sugar and notes of fruit. On the palate, the wine is well-balanced, elegant, with a sugary fruit pulp and with long finish.

REVIEWES:

Vini d'Italia 2021 *Gambero Rosso Editore* **2 glasses**

Vinous (*Ian D'Agata*)

Deep red. Blackberry jam, blueberry liqueur, nutmeg, cinnamon and caramel on the rich, perfumed nose. Then very sweet in the mouth but with lovely clarity and cut thanks to high but harmonious acidity, which extends the rich toffee and raisiny flavors at the back. The grapes were left hanging for a month more than usual and then air-dried. Originally this was a late-harvest wine, but in this vintage airdrying was tried. This is the only sweet canaiolo nero wine I know of, and it's lovely.

91/100

Decanter World Wine Awards 2012

Silver medal

Decanter World Wine Awards 2016

Bronze medal

