



IL COLOMBAIO
MONTERIGGIONI

ROSA

TOSCANA ROSATO
Indicazione Geografica Tipica



GRAPE BLEND:

100% Sangiovese

IN THE VINEYARD:

Vines are guyot and cordon spur trained, in clay-loam soils.

YIELD GRAPES/Ha:

7000 kg grapes per hectare

HARVEST:

Middle of September, by hand, in crates.

VINIFICATION:

Grapes are pressed gently and then fermented without the peels, at low temperatures, for 4 weeks.

AGEING:

Aged on the yeasts for a number of months.

REFINEMENT IN THE BOTTLE:

3 months

TASTING NOTES:

Pink in colour, with aromas of strawberry and redcurrant; saline, fresh and citrusy, soft and elegant in the mouth.

PAIRINGS:

As an aperitif or with seafood; excellent with crudités