

ROSATO



APPELLATION Toscana IGT Rosato

TYPE Organic wine

ANNUAL PRODUCTION 1.000 bottles 0.75 lt limited production

GRAPE BLEND Sangiovese 100%

ALCHOL CONTENT 13%

SOIL COMPOSITION Mainly calcareous, rich in clay and stones

ELEVATION At about 320/350 m a.s.l.

VINE TRAINING Guyot

PLANTING DENSITY 4.500 vines per hectare

YIELD 50 quintals of grapes per hectare

HARVEST Manual harvest in September, using small crates.
Only the best grapes are selected.

WINE MAKING Cold maceration with skins overnight,
fermentation at controlled temperature.

AGEING Aged in barrique for about 5 months.



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