



# LETIZIA TOSCANA ROSE



AVAILABLE VINTAGES	Various
VARIETALS	100% Sangiovese
VINEYARD ALTITUDE	400-450m (1200-1350Ft) above sea level.
PLANTING SYSTEM	Spurred Cordon
AVERAGE VINE AGE	15 years
PLANT DENSITY	Circa 5000 plants per hectare
MICROCLIMATE	A temperature that is never excessive in the summer not too cold during the winter. Light but constant ventilation. Southern orientation.
VINIFICATION	In small stainless steel vats (10-20HL) fermentation occurs under controlled temperature with pumpover, pigeage and delestage. Macerated for a maximum of 1 day.
AGEING METHOD	Circa 6 months in stainless steel vats
BOTTLES PRODUCED	Circa 2000
ALCOHOL CONTENT	13.00%
TOTAL ACIDITY	6g/L
SERVING TEMPERATURE	8-14 C, 46-57 F

#### TASTING NOTES

This dry rosé fully expresses the characteristics of the Sangiovese grape and the territory. It has a bright color and tastes of wild berries and cherries.

#### RECOMMENDED PAIRINGS

Its freshness makes it the ideal wine to accompany typical summertime Tuscan dishes like panzanella, insalata caprese, fresh pecorino cheese, and cured meats such as prosciutto.



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