



LETIZIA

ORGANIC ORCIA ROSATO DOCG



VARIETALS	100% SANGIOVESE
VINEYARD ALTITUDE	400-450M (1200-1350FT) ASL
PLANTING SYSTEM	SPURRED CORDON
AVERAGE VINE AGE	20 YEARS
PLANT DENSITY	CIRCA 4400 PLANTS PER HECTARE
MICROCLIMATE	A MODERATE CONTINENTAL CLIMATE WITH A WIDE DIURNAL RANGE AND S/SW FACING SLOPES.
VINIFICATION	IN CEMENT VATS (20HL). LIQUID KEPT IN CONTACT VERY BRIEFLY WITH SKINS AND THEN FERMENTATION OCCURS IN A CONTROLLED TEMPERATURE LESS THAN 22 °C TO PRESERVE THE AROMAS.
BOTTLES PRODUCED	CIRCA 2000
ALCOHOL CONTENT	14.5%
TOTAL ACIDITY	5.45G/L
SERVING TEMPERATURE	10-12 °C, 50-54 °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

AN IDEAL WINE TO ACCOMPANY TYPICAL SUMMERTIME TUSCAN DISHES LIKE PANZANELLA OR INSALATA CAPRESE,

