



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.

