

B

PRODUTTORE NELLA TERRA DI CORTONA

BALDETTI



PIETROSE

IGT Toscana Rosato

Grape Variety: Syrah, Sangiovese, Merlot

Vineyard: Pietraia di Cortona (290 m above sea level)

Harvesting: In the first week of September.

Vinification: Fermentation with temperature peaking at 18° C

Aging: In stainless steel tanks for 7 months and at least 2 months in bottle

Tasting notes:

Color: Ancient pink

Nose: Presents with a fresh floral bouquet and a sensation of natural fruits and wild strawberry

Taste: Strong acidity in perfect balance with alcohol and residual sugars

Unit of Alcohol: 12% - 13% vol