



PIET ROSÈ

IGT Toscana Rosato

Made of Syrah, Merlot and Sangiovese grapes, this is both a quite powerful and extremely elegant wine, in which the huge differences of this three types of grapes that compose it perfectly coexist.



Grape

Syrah - Sangiovese - Merlot



Area

Pietraia (around 290m above the sea level)



Harvest

First week of September



Vinification

Fermentation with temperatures around 18°C



Ageing

7 months in stainless steel tanks and at least 2 months in the bottle

Note Degustative



Color

Ancient pink



Nose

floral scent with notes of red fruits and wild strawberry



Taste

strong acidity that balances the alcohol and the residual sugars



Alcoholic Content

12% - 13%