

PIET ROSÈ

IGT Toscana Rosato

Produced entirely from Syrah grapes, this is a rosé of absolute elegance, characterized by great freshness and flavor, which give extreme pleasure to every sip.



Grape

Syrah 100%



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

Tasting Notes



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%