



CASTELLO DI
MELETO

Dal 1256

ROSATO
Toscana
IGT



Grapes: Sangiovese 100%

Alcohol: 12,5%

Vineyard: Poggiarso located at an altitude between 450 and 500 meters above sea level.

Winemaking: The grapes are handpicked in small containers in order to reduce the risks of skin breakage. The grapes are gently de-stemmed and softly pressed, then chilled and left on the skin for a few hours. The must obtained is then moved into stainless steel tanks in order to start the fermentation at a controlled temperature of 17°C. During the fermentation, a small part of the wine undergoes a brief aging period in barriques of second or third passage.

Maturing and Ageing:

The wine is aged in stainless steel tanks for about 6 months.

Tasting notes: *Soft pink color, with strawberry and black cherry aromas. Fresh and crispy followed by a pleasant and smooth aftertaste.*

Serving temperature: 10°-12°