



LA TORRE

BRUZZICO

IGT ROSATO TOSCANO

Area of production: Arezzo - Toscana (Italy)

Type of product: organic wine

Yield per hectare: 70 quintals of grapes

Grape varieties: Sangiovese 100%

Altitude of vineyards: 350-450 m above sea level

Soil type: medium texture silty

Training system: spurred cordon

Vinification: hand picked, soft pressing with immediate pumping of the juice to the vasts, and then cold maceration in temperature controlled stainless steel tanks for 24/48 hrs.

Maturation: in stainless steel tanks for about 7 months, and refined in bottle for 1 month.

Fermentation vats: stainless steel tanks

Fermentation temperature: 20 °C

Colour: deep pink

Bouquet: fresh and delicate. Red berries with notes of cherry.

Taste: fresh and sapid

Service temperature: 10-12 °C

Food pairing: medium-aged cheeses, roasted fish, white meat



Container:



lt 0,75