

# Tenuta di Morzano

## Morzano Rosa – Toscana Rosato Indicazione Geografica Tipica

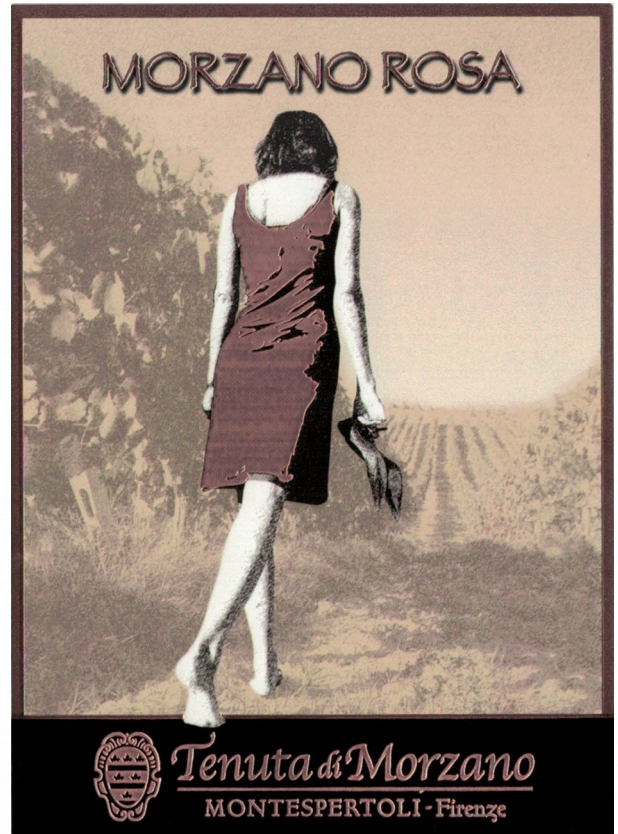
### THE GRAPE

Sangiovese still lead. Vinified in rosé manifests and maintains its peculiar characteristics with its acidity its strong point.

### THE WINE

Bright pink wine with good intensity. On the nose there are floral hints of rose and fruity, in particular pink grapefruit and small red berries. Light balsamic and mineral notes complete the aromatic baggage and encourage drinking. In mouth it is fresh, fragrant, slightly sapid with a strong acidity that teases more than caressing the palate.

**OENOLOGIST:** Dott. Riccardo Cotarella



### **TECHNICAL DETAILS:**

**Grape:** Sangiovese

**Production area:** Montespertoli

**Vineyard extension:** 1 ha

**Altitude of vineyards:** 300 mt. slm

**Soil:** Clay schist

**Growing system:** Guyot

**Density per ha:** 3.500 stumps

**Annual production:** 30 hl

**First year of production:** 2014

**Vintage available on the market:** 2016

**Harvest:** Early September

**Vinification:** rosè, brief contact with the grape skins and then fermentation in steel tanks

**Alcohol:** 13% vol.

**Total acidity:** 6.0 g/l

**Dry extract:** 17.9 g/l

**Serving temperature:** 12° 14° C