

PICCHIUS IGT TOSCANA ROSATO



GRAPES: Syrah

VINE AGE: Planted in 2014

ALTITUDE: 950 f.a.s.l.

EXPOSURE: South

SOIL: Tuff and clay with gravel



WINEMAKING

Fermentation of the must, obtained with Salasso technique, on steel tanks for almost 20 days at 16 degrees temperature.



REFINEMENT

3 months ageing in steel tanks and 2 months in bottle before release.



TASTING NOTES

Only Syrah grape for our first rosato wine. The wine very fruity and floral with hints of strawberry and fresh rose ; In the mouth fresh aromatic and with a good flavor with a slightly spicy finish given by the syrah grape.

The wine express an interesting Bouquet of red berries, well balanced with notes of red roses.

Soft, fresh and with a good persistence and clean closure.

The wine is a perfect accompaniment to fresh seafood aperitifs and meats and cheeses.