

VILLA CALCINAIA ROSATO

I.G.T. COLLI DELLA TOSCANA CENTRALE 2017



Manually harvested grapes from the Canaiolo vineyard known as Vigna San Piero al Pino are fermented in stainless steel tanks. Alcoholic fermentation lasts eight days at a maximum temperature of 20°C.

TASTING NOTES

Lively, bright and refreshing. Medium-bodied, well balanced with good acidity. Ripe blood orange and grapefruit aromas with a hint of herbs. On the palate, red fruit and citrus with a long tingly finish. Very versatile and food friendly.

FOOD PAIRING

Great with cured ham, fish, poultry dishes and vegetarian fare.

PRODUCED BOTTLES

4.131



<i>Location</i>	Greve in Chianti
<i>Owners</i>	Counts Capponi since 1524
<i>Farming</i>	Organic
<i>Total size of estate</i>	200 hectares with 27 hectares in vineyard
<i>Altitude</i>	280 m
<i>Soil</i>	Loam; deeper soils with a higher presence of sand and clay in the lower slopes towards the Greve River and shallower, silty and rocky soils, in particular "galestro", on the higher grounds.
<i>Vineyard</i>	San Piero al Pino
<i>Composition</i>	100% Canaiolo
<i>Planted date</i>	1967
<i>No. plants per hectare</i>	4.000 - 6.000
<i>Cultivation system</i>	Guyot
<i>No. treatments per year</i>	6 - 9
<i>Quintals of grapes per hectare</i>	70
<i>Produced wine per quintal</i>	60%
<i>Harvest</i>	Manual, beginning of September
<i>Fermentation</i>	30 hl stainless steel tanks
<i>Days of alcoholic fermentation</i>	8
<i>Max. temperature in fermentation</i>	20°
<i>Rackings between containers</i>	2 - 4
<i>Filtration type</i>	0.45 micron
<i>Sugar percentage at harvest</i>	23 brix
<i>Total acidity in bottle</i>	8.40 gr/l
<i>Total content of sulfur dioxide</i>	76 mg/l
<i>Total content of free sulfur dioxide</i>	22 mg/l
<i>Alcoholic percentage</i>	13.44%
<i>Ph</i>	2.92
<i>Bottle type and size</i>	Bordolese standard, white (400 gr.) 75 cl
<i>Cork size</i>	44 x 24
<i>No. bottles per case</i>	6 / 12
<i>May be stored for up to</i>	10 years

Villa Calcinaia - Via Citille 84 - Greve in Chianti (FI) - www.villacalcinaia.it

