



SCANTIANUM
ROSATO TOSCANA I.G.T.

Grapes: Sangiovese 50%, Cilieggiolo 50%
Training system: spurred cordon and guyot
Vine density: 3500 / 4500 plants / hectare
Type of soil: 75% sandy and rich of slit, 25% clayey
Altitude: variable between 100 to 300 mt above sea level
Age of vines: 5-7 years
Harvest period: mid September

Fermentation: grapes are harvested and preserved with carbonic snow. Fermentation at controlled temperature (max 27°C) follows, with maceration on the skins for a few hours only. Drawing off and completion of fermentation without the skins. Malolactic fermentation is completed naturally.

Aging: in stainless steel tanks for 3 months on fine lees.

Refining: starting from the month of January following the vintage.

good when young, best within 2 years after the vintage.

Aging potential:

Description: a cherry pink, charming, luminous rosé wine. On the nose it is characterised by notes of wild strawberry and raspberry candies over an elegant floral background of red and wild roses. On the palate it charms with its fruity character, livened by the minerality and the freshness which make this a very enjoyable wine. Long finish with fruity and mineral notes.

Food pairing: perfect with cured meat starters, rich pasta dishes with meat based sauces, main dishes made with white meat or fish soups.

Serving temperature: 14°C

Recommended glass: a medium-sized, tulip shaped glass.

