

EVVIVA Rosato Toscana I.G.T.

Classification: Rosato I.G.T Tuscany

Vine variety: 80% Petit Verdot, 10% Canaiolo, 10% Merlot

Production area: Vinci – Florence – Tuscany

Harvest: Manual harvest in the period of September.

Production technology: The freshly harvested grapes are subjected to a short maceration and after a soft pressing. The must is clarified by natural decantation. It is put into a stainless steel tank, previously cooled to 7 ° C for about 48 hours. The must is poured into a steel tank at 18 ° C temperature where the alcoholic fermentation.

Ageing: Once the alcoholic fermentation is finished, the wine is poured into a stainless steel tank and left three months on the yeasts.

Bottling: After the maturation period, wine is poured and it is bottled from the month of January.

Storage: wine to be drunk young, within 2 years after harvest.

Alcohol content: 11,5%

Tasting notes: Deep pink in colour with ruby red hues. It has a bouquet reminiscent of small red fruits, cherries, blackberries and raspberry. It has a fresh, balance and soft taste.

Serving temperature: 8°/10 °C

Certificazione: Organic product

