



OSATO
2012 VALDARNO DI SOPRA DOC
ROSATO



Vineyard: Sloping land with moderately loose-packed clayey soil, south/southeast exposure at an altitude of 245 metres above sea level; 5,000 plants per hectare

Grape Varieties: Cabernet Franc, Sangiovese, Merlot
Training system: Gujot

Yield per hectare: approximately 35 quintals

Harvest: By hand in the second half of August, with selection of grapes in the field

Vinification: The destemmed grapes delicately go through a period on the skins at very low temperatures (cryomaceration). The must obtained is then fermented without the skins in steel tanks at a controlled temperature

Ageing: After fermentation, the wine is aged *sur lies fines* in steel vats for approximately 15 days, then 3 months in steel vats, finally bottled and marketed after 2 months of ageing in the bottle

Tasting notes: It has an intense rosé colour with floral aromas. The taste has a prominent tanginess and freshness, with notes of raspberry, tomato leaf, and typical varietal elegant herbaceous hints, along with a very slight tannic note

Alcohol: 12%

Organic Certificate: Suolo e Salute n. 273/2012

