

# la Salceta

organic winery



**90 Pt**

## OSATO 2019 Valdarno di Sopra DOC rosè

*Vineyard:* Sloping land with moderately loose-packed clayey soil, south/southeast exposure at an altitude of 290 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 first week of September, with selection of grapes in the field

*Vinification:* The destemmed grapes delicately go through a short period on the skins. The must obtained is then fermented in steel tanks at a low controlled temperature

*Ageing:* After fermentation, the wine is aged *sur lies* in steel vats for approximately 2 months, then 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:* 13%

*Availability:* 750 ml and 1,5 lt

*Organic controlled by:* Suolo e Salute



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