



OSATO 2020

Valdarno di Sopra DOC rosato

Vineyard: 5000 vines per hectare, clay and schist soils, south/south-east exposure, 295 m. a.s.l.

Varieties: Merlot, Cabernet Franc, Syrah

Training System: Gnjot

Production per hectare: 40 qli

Acidity: 6.9

pH: 3.1

Non-reducing extract: 19.9

ABV: 12.5%

Vintage: Thanks to a well-balanced vintage, the grapes were harvested by hand in the last ten days of September.

Vinification The grapes were destemmed and the juice was collected by gravity, without pressing. The must obtained was moved and fermented in steel vats at a controlled low temperature.

Aging: After fermentation, the wine remains on the fine lees for a time of about 50 to 60 days, then it is bottled and marketed after about two months.

Tasting notes: It has a rosy onion skin colour with notes of floral aromas. The taste is distinctly savoury and fresh, with notes of raspberry, tomato leaf and elegant herbaceous hints typical of the variety, together with a very slight tannic note.



Awards Formats available: **DoctorWine 91 Pt. – James Suckling 89 Pt. –**

WinesCritic 91 Pt. – Prosit Onav 3 bicchieri 90 Pt.

Ingredients: www.lasalceta.com/osato2020

Organic certification: Suolo e Salute



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