

OSATO 2022 **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: Gujot
Production per hectare: 40 qli

Acidity: 5,43
Ph: 3.3
non-reducing extract: 22.4
ABV: 12.5%

Vintage: Very hot vintage with extremely long periods of dryness, heavy rainfall after mid-August. Elements that influenced the timing of balanced ripening and color. Harvest by hand in the last week 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.

Ageing: 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: Intense and bright rosé color, with ample floral aromas, hints of pomegranate, wild strawberry and aromatic herbs, with clear vinous overtones. On the palate, savouriness and freshness stand out, with notes of raspberry, tomato leaf and elegant herbaceous hints typical of the variety, together with a very slight tannic note that pleasantly accompanies the fine persistence.

Available Formats: 750 ml, Magnum 1,5 Lt

Ingredients: www.lasalceta.com/osato2022

Organic certification: Suolo e Salute



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