



LA SPINETTA

"making wines with passion"

Il Rose di Casanova, delicious complexity, scents of rose & wilted flower...

Denomination:

Vintage:
Grape variety:
Alcohol content:
Received awards:
Average production:
Average yield per ha:
First vintage:

Toscana Rosato IGT
2012
50% Sangiovese and 50% Prugnolo Gentile
12.5% by vol.

25.000 bottles
4,000 bottles
2012

Vineyard:

Location:
Type of soil:
Average age of vines:
Average altitude:
Vineyard size:
Special characteristics:

Tuscany
sandy, ocean sediments
15 years
300 m
6 hectares
south exposure

Wine making process:

Time of harvest:

beginning of September, no fruit from green harvest is being used

Cellar:
Fermentation:

LA SPINETTA, Casanova
one hour skin contact, separation and alcoholic fermentation at 18 degrees Celsius with natural yeast for 15 days

Aging:
Bottling:
Release:

3 months in steel on yeast
natural clarification and bottling
4 months after harvest

Wine description:

Color:
Bouquet:
Palate:

pale pink with orange reflections
elegant rose and wilted flowers
tart cherry, pomegranate and honeysuckle aromas, a complex and serious wine, that allows for aging with mineral and floral final

Evolution:
Available bottle sizes:
Pairings:

5 years
normal
poultry, fish and any type of appetizers

Further Information:

Cultivation system:
Total acidity:
Sugar Content:
pH level:
Recommended serving temperature:
Recommended type of glass:

Cordone Speronato
6,5gr/l
0
3,35
10°-13° Celsius
small Bordeaux

