



LA SPINETTA

"making wines with passion"

Il Rose di Casanova, delicious complexity, scents of red berries and mint...

Denomination:

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

Toscana Rosato IGT
 2013
 50% Sangiovese and 50% Prugnolo Gentile
 12.5% by vol.

30.000 bottles
 4,000 bottles
 2012

Vineyard:

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

Tuscany
 sandy, ocean sediments
 16 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 fine yeast
 natural clarification and bottling
 4 months after harvest

Wine description:

Color:
 Bouquet:

pale salmon pink with orange reflections
 Nose of ripe red berries, with notes of grapefruit, orange peel and mint.

Palate:

In mouth, full and crisp, with fruit balanced by a beautiful freshness, minerality and length. A very impressive Rosé, that has the finesse, the elegance and the minerality of the Provence combined with the structure of an Italian Red.

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
 3,36
 10°-13° Celsius
 small Bordeaux

