



SALASSOROSA IGT TOSCANA ROSATO

LA MONTANINA



THE VINEYARDS

Grape variety: 100% Sangiovese

Vineyard: Vigna della Quercia, Monti in Chianti

Total vineyards surface area: 2,5 Hectares

Average age of vineyards: 10 years

Soil: clayey, rich in skeleton

Planting density: 5000 vines per hectare

Average yields for wine: 1,5 for plant

Altitude: 370 mt above sea level

Exposure: South

VINIFICATION / REFINEMENT

Careful selection of the grapes. Destalking is followed by a short maceration for about 12 hours. Separation to the must from the Marcs and fermentation at controlled temperature (16°/18°C) in stainless steel vats. Once fermentation ends, racking is carried out, followed by permanence on thin dregs for 6 months. Light clarifying treatment with bentonite and bottling with wide filtration. Refinement in bottles for at least three months.

MAIN ANALYTICAL DATA AD BOOTLING

Alcohol percentage: 13,25 %

Net Dry extract : 24,5 g/l

Total acidity : 5.6 g/l

PH : 3.19

Net volatile acidity: 0,25 g/l

Total sulphur dioxide : 96 mg/l

ORGANOLEPTIC FEATERS

Cherry pink colour with delicate notes of rose and small red fruits. In the mouth is sapid, balanced, supported by a very light acid note that gives freshness and persistent taste.