

VIGNETI E CANTINA 1× GAVORRANO Maremma Toscana



PINK 2022 Rosato Maremma Toscana DOC

Vintage notes: the 2022 vintage, one of the driest and hottest on record, kept us on tenterhooks almost until harvest. To our surprise, thanks to the resilience of the vines and a change in the climate at the end of August, which was rainy and cool, the vintage was able to recover from the negative effects of the drought and give us wines of great quality. The Sangiovese grapes, small and concentrated due to the dry year, have produced a particularly fresh and intense rosé. Hints of pink grapefruit give way to floral notes, while on the palate it shows sweet and saline sensations typical of our terroir.

Harvest: 3 September 2022 (flower day).
Variety: 100% Sangiovese.
Vineyard: Pian dei Cipressi.
Vineyard density: 4.850 vines/ hectare.
Fertilizer: biodynamic composts.
Yield: 5 tonnes/ hectare.

Fermentation: grapes are destemmed and gently pressed. Juice decanted in refrigerated stainless steel tank. Fermentation started with indigenous yeasts (pied de cuve).

Bâttonage: every week from October until February. *Maturation:* 6 months in stainless steel. *Fining:* natural finings and clarification by gravity. *Alcohol level:* 12,5% vol.





