



## PÉT-PINK 2023

Frizzante Rosato Toscana IGT

**Vintage notes:** the winter of 2022-2023 was the second warmest since 1955, but also 25% rainier than average. The abundant rainfall, which continued into spring, put the vineyards under significant pressure from downy mildew, fortunately contained by copper-based treatments and resistance inducers. The intense rains led to a slight reduction in yield. The summer drought, with three months without rain and two intense heatwaves between August and September, posed a serious challenge to the vines, which, nonetheless, adapted surprisingly well, aided by agronomic interventions. Finally, the cool September nights and favorable weather conditions provided us with optimal grape ripening.

**Harvest:** 2 September 2023 (fruit day).

**Variety:** 100% Sangiovese.

**Vineyard:** Pian dei Cipressi.

**Vineyard density:** 4.850 vines/hectare.

**Fertilizer:** biodynamic composts.

**Yield:** 5 tonnes/hectare.

**Vinification:** Gentle pressing and static decantation in a steel tank. Fermentation with indigenous yeasts through the 'pied de cuve' method. Fermentation is halted using cold temperatures, followed by bottling and natural refermentation in the bottle without disgorging.

**Bâttonage:** every week from October until February.

**Maturation:** in stainless steel and then in the bottle with its own lees.

**Fining:** no finings and filtration.

**Alcohol level:** 12,5% vol.



Organismo di controllo autorizzato  
dal Mipaaf: IT-BIO-015  
AGRICOLTURA ITALIA  
Operatore controllato n.102290