ROSSATO

ROSSATO IGT Tuscany Rosato Sangiovese



Rossato. Double S
Made for fun, from a selection of the Sangiovese grapes from the Scopajo vineyard, which grow loosely, on alluvial deposits rich in iron, feldspar, mica and quartz, with white calcareous pebbles, locally called colombini. This is a vineyard with little ventilation, but with an intense reflected light radiation that gives a fresh, fine, mineral Sangiovese. Although vinified as a white wine, the very first vintage of Rossato achieved an uncommon light cherry color simply from the crush, from which comes the name. A subtle nose of grapefruit, Mediterranean herbs and small red fruits result from the undergrowth that surrounds the vineyard. The finish is fresh, savory and enveloping To drink and re-drink.

The Rossato label is our 4th signature label.

in the vineyard

first vintage	2005
bottles	500 *numbered*
grape	100% Sangiovese
vineyard	*Scopajo*: 130mt asl, with northeastern exposure
training method	cordon spur
density (vine/ha)	5,500
soil	terraced alluvial deposits with gravelly sands and fluvial siltstones
harvest	by hand during the 1st week of September

on the table

taste it with:	we tasted the first bottle with a Caesar salad, and this is our top recommendation. It also pairs nicely with piadina (stuffed flatbread), wraps and the Tuscan '5&5' sandwich made with chickpea flour. Focaccia and mortadella also make a great pairing
serving temperature:	52-53°F

RATING

DRINK AGAIN?

APPEARANCE

AROMA

TASTE