

SANGIOVESE ROSATO LE BORGATE



ROSE

Denomination : **I.G.P.**
Variety : **SANGIOVESE 100%**
Alcohol content : **12.5%**
Bottle size : **750 ML**
Product Area : **UMBRIA**

Exposure and altitude: Predominantly facing southeast

Soil composition: Marine sand or volcanic named Matili

Cultivation system: Guyot and spurred cordon over 3300 vines per hectare

Average age of productive vines: 10 years

Time of harvest: September

Maceration: In wine press for six hours

Fermentation temperature: A controlled temperature of 15°C

Duration of fermentation: Three weeks

Mode and duration of ageing: At least two months in the bottle

Serving temperature: 10-12°C

