

# Rosina Toscana IGT 2020

CAPANNA, TUSCANY, ITALY



## HARVEST & VINTAGE NOTES

The Rosina come from the bottom of Capanna's property where the soil is rich in marine sediments, digging you can easily spot fossils and seashells. Due to this particular soil the wine is particularly fresh and crispy. The Rosina's acidity is attributed to the drop in temperature overnight. The wine reflects the terroir and microenvironment that Capanna has on the north side of Montalcino, know as the Montosoli crù.

**VINEYARDS AND SOIL:** The 7 year old vines from the Mocenni estate are planted in soils with Alberese and Galestro stones, at an elevation of 1,500 ft. The vineyard orientation is North to South, with a Southern aspect.

**VINIFICATION & AGING:** Sangiovese grapes are carefully picked; then after a few hours from destemming of the grapes, the must is separated from the skins and alcoholic fermentation begins. Fermentation lasts between 12-15 days at a low temperature of 53-57°F (12/14°C) in stainless steel vats. The wine ages in steel vats for a few months before being bottled.

**TASTING NOTES:** Pretty crushed strawberries with hints of roses and white flowers. This is a medium to full body wine. Some cherry undertones to the lemons on the finish. Little tannins resulting crispy and pleasant.



**CERTIFICATION:** IGT

**WINEMAKER:** Patrizo & Amedeo Cencioni

**VINE AGE:** 7 years

**GRAPES:** 100% Sangiovese

**ALCOHOL:** 13.33%

**RESIDUAL SUGAR:** <.5 g/L

**TOTAL ACIDITY:** 5.7 g/L

**TOTAL SULPHUR:** 83 mg/L

