



# 2021 ROSINA

TOSCANA IGT \* MONTALCINO \* TUSCANY, ITALY



Rosina, named after Guiseppe Cencioni's wife, is a beautiful sangiovese wine from Montalcino, Tuscany. The vines are between 5-10 years old and face south-east at the bottom of the hills in prevalently clay and marine deposits with grey color. The climate is typically Mediterranean, generally dry, but also with continental features given its location between the sea and the central Apennines. The north of the hill experiences a great drop in temperature overnight.

## VITICULTURE/VINIFICATION

It was a very dry summer - only 50mm of water between June to Septmeber, resulting in a speed up in grape maturation. After a few hours from destemming of the grapes, the must is separated from the skins and alcoholic fermentation begins (12-15 days) at a low temperature of 12/14 °C(54/58 °F) in stainless steel vats. Harvested in September 2021 and bottled in December 2021.

## TASTING NOTES

Fresh cherries and roses on the nose with hints of wet salt. There is an explosion of minerality and freshness, with soft fruit on the palate. The finish is pleasant and juicy, making it extremely food-friendly and easy to drink.

## TECHNICAL INFORMATION

VARIETALS:	100% Sangiovese
ALC:	13.5%
RS:	.5 g/L
TOTAL ACIDITY:	6.4 g/L
TOTAL SULPHUR:	43 mg/L

