

Rosato Toscana

The wine

The Rosè Toscana originates from the marriage of Syrah grapes must that underwent white-wine fermentation after a very quick maceration on the skins, blended with the must obtained by drawing off Sangiovese grapes destined for the production of Chianti Classico. It is processed in such a way as to preserve the fruit structure and freshness as much as possible.

Technical specifications

Rosato Toscana i.g.t.

Grape variety: Syrah 50%, Sangiovese 50%

Vineyard: Campo ai Ciliegi and various estate vineyards at Casavecchia

Soil: clay and limestone with abundant skeletal grain

Altitude and exposure: from 400 to 450 metres. a.s.l.; South, East, North-East and North-West exposure

Average density: 4.800 plants per ha

Training method: Guyot and Spurred Cordon

Vinification: Syrah vinified in white with a very short maceration on the skins, Sangiovese obtained by drawing off the grapes intended for the production of Chianti Classico. Spontaneous fermentation with indigenous yeasts in stainless steel vats

Ageing: matured in stainless steel vats for about 6 months

Production: 2.500 bottles



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Azienda Agricola BUONDONNO:

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