



La Pettegola Rosé

Toscana IGT

2024

VARIETIES

Sangiovese and Merlot

DESCRIPTION

A perfect balance between lively acidity and enveloping softness.

A mild winter and an extraordinarily warm April slightly advanced the budding. The months of May and June, rainy and with below-average temperatures, were followed by July and August with such high temperatures that they inhibited photosynthesis, preventing accelerated ripening. Sangiovese and Merlot were harvested early to preserve freshness and acidity. Wine with pale pink nuances and delicate violet shades. Pronounced notes of fresh fruit combined with subtle floral hints. Refreshing but balanced acidity with a long, saline finish.

Outstanding pairing with light dishes, as well as appetizers and fried fish. Also perfect as an aperitif wine.

TECHNICAL NOTES



Fermentation: in temperature-controlled (13-16°C) stainless-steel tanks.

Aging: in stainless steel tanks on the lees for around 2 months



Alcohol: 12.5%



Suggested serving temperature: 12-14°C



First vintage produced: 2024



FORMATI DISPONIBILI:
0,75 l