



<u>Vintage</u>	2022
<u>Region/Origin</u>	Costa Toscana Rosato Igt
<u>Vineyard</u>	Vigna Romano
<u>Average Height</u>	About 120 meters above sea level
<u>Soil</u>	Typically called "alberese", of medium weight, calcareous with plenty of stones
<u>Exposition</u>	West
<u>Planting density</u>	6944 (1,80 x 0,80)
<u>Grape variety</u>	100% Syrah
<u>Harvest</u>	Handpicked into 15 Kg baskets in the middle of August
<u>Yield</u>	50 q/ha
<u>Vinification</u>	Soft pressing of whole bunches Decanting of the juice, fermentation in stainless steel at controlled temperature
<u>Aging</u>	In stainless steel on the yeasts for 6 months
<u>Refining</u>	In bottle for 2 months
<u>Alcohol content</u>	14 % by vol
<u>Bottles produced</u>	1800

