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| <u>Vintage</u>          | 2024  |
| <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 on 24th August 2024   |
| <u>Yield</u>            | 65 q/ha   |
| <u>Vinification</u>     | Soft pressing of whole bunches<br>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 1 month   |
| <u>Alcohol content</u>  | 13 % by vol   |
| <u>Bottles produced</u> | 2000  |