



LA SPINETTA
"produrre vini con passione"
TUSCANY

LA SPINETTA IL ROSÈ DI CASANOVA TOSCANA I.G.T.

This pale orange-pink Tuscan Rosè is a blend of Sangiovese and Prugnolo Gentile (a Sangiovese clone). Tart and juicy, with citrusy grapefruit and tangerine dominating the nose and mouth, the wine's aromatic profile is enriched by white peach and strawberry and floral and mineral notes. The Rosè shows great clarity, with a suave, penetrating finish that lingers with a floral tenacity. A great summer wine and an excellent accompaniment to fish and poultry.



Grape variety:	50% Sangiovese and 50% Prugnolo Gentile
Alcohol content:	12.5% by volume
Production:	80,000 bottles
Average yield per ha:	4,000 bottles/ha
First vintage:	2012
Vineyard:	Casanova, Terriciola, Tuscany, south exposure
Soil type:	Sandy, containing ocean sediments
Vine age:	15 years old
Training system:	Cordone Speronato
Altitude:	300 m (984 FT) a.s.l.
Time of harvest:	Beginning to middle of September
Cellar location:	La Spinetta Casanova, Tuscany
Fermentation:	One hour skin contact, separation and alcoholic fermentation at 18 degrees Celsius with natural yeast for 15 days
Aging:	Aged in stainless steel tanks for 3 months on yeast
Bottling:	Natural clarification and bottling
pH:	3.6
Acidity:	5.6g/L
Release:	January, 4 months after harvest

