



Malenchini

ROSATO IGT TOSCANA



Blend: 100% Sangiovese

Classification: IGT Toscana

Production area: Antella - Florence (Tuscany)

Soil composition: medium mixture, tends to clay

Plant density: 5.000 e 6.500 plants/ha

Altitude: 200-300 metres above sea level

Vinification process

Fascinating expression of pure Sangiovese grapes, this Rosé with a peach blossom shade retains a pleasant persistence and a lightly sapid background. After the harvest the grapes are destemmed and gently pressed. The must is transferred into temperature controlled stainless steel vats at 12 °C (54 °F) to favor a natural settling of sediments and clarify the must. Alcoholic fermentation takes place at a low temperature of 16 °C (61 °F) to preserve and enhance the aromatic compounds.

Tasting notes

Colour: Bright peach-blossom pink color

Nose: Fragrant aromas of pomegranate, pink grapefruit and red fruits stand out.

Taste: On the nose, fruity notes of pink grapefruit and pomegranate. Its palate is supple, bright with pleasing freshness in perfect balance with its aromatic persistence with a delicate savory note on the finish.

Pairings: Seafood salads, fish and white meat. It can also be paired with traditional Tuscan cold cuts.

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