

BEVOROSA



APELLATION	IGT Toscana Rosato
COUNTRY	Tuscany, Italy
ORIGIN	The Maremma
GRAPES VARIETES	Sangiovese (57%), Cabernet sauvignon (40%), Cilieggiolo (3%)
ALTITUDE	140/160 m A.S.L.
VINTAGE	2020
WINEMAKING	Soft pressing, cold static clarification co-fermented at controlled temperature 16°C, in stainless steel tanks.
AGING	Aged five months on his own fine lees in stainless steel tanks.
BOTTLE FORMAT	0,750 Lt
PACKAGING FORMAT	cardoboard per 6 and 3 bottles.
VITICULTURE / HARVEST	The metereological trend in 2020, was characterized by a very mild winter with modest rain showers. A serious issue, has been due to a winter tail that brought nocturnal low temperatures for several days and which created some frost problems in our vineyards. A regular season course followed favored by an ideal climate. The summertime, was sunny and characterized by hot, dry and slightly windy days, all well besides the lack of rain. The early white grapes varieties were picked in the second week of August. Sampling revealed healthy clusters and crisp, firm berries with good acidity; equally were the grapes that came in the following weeks. September's warm, dry days were perfect conditions for the remainder of the harvest, all outstanding quality.

ANALYTICAL CHARACTERISTICS

ALCOHOL CONTENT 12,5% alcohol by volume (%Vol.)

TASTING NOTES

VISUAL NOTES Elegant and tenuos pink color.

OLFACTORY SENSATIONS Very varietal, with harmonious alternation of flowers and fruits.

TASTE SENSATIONS Decisive mouth entry with surprising volume, followed by a pleasant freshness given by the acidity that distinguishes the rosé wines. Savory and intense with a full and persistent finish.

WINE REVIEWS 90 pts. James Suckling – jamesuckling.com
Gold Awards Wine Expo Poland – wineexpopoland.pl