

Name of Wine	Velelia IGT Toscana Rosato Borgo Pignano ORGANIC
Denomination	Toscana Rosato IGT BIOLOGICO
Variety	100% Ciliegiolo
Production	2,000 bottles
Area of Origin	Borgo Pignano, Volterra, Tuscany
Soil Composition	clayey, rich in limestone
Average Altitude	500 masl
Training System	Guyot
Density	5,000 plants/ha
Yield per Hectare	70 q/ha
Harvest Period	mid-September
Alcohol Content	12.50-13.00% vol.
Total Acidity	5.80-6.00 g/L
Residual Sugar	1.00-1.50 g/L



Vinification

The grapes are picked by hand in the cool hours of the morning, crushed and destemmed immediately followed by a soft pressing to limit the extraction of colors and tannins. The resulting must is then put in stainless steel vats for 72 hours of decantation at 3°C after which it is racked and cleaned of the lees. The fermentation is temperature-controlled at 15°C in stainless steel vats. Then the wine is left on the fine lees for three months at a temperature of 10°C, thus avoiding malolactic fermentation. This is followed by the stabilizing and bottling six months after the harvest to protect the richness and aromatic intensity obtained during vinification.

Tasting Notes

Soft and bright rosé in color reminiscent of peach skin with lively and lustrous highlights. Very intense and inviting aromas of exotic fruit, especially mango and ripe papaya. Balsamic and essence of Mediterranean medicinal plant undertones. On the palate, great freshness, acidic tension and aromatic richness with a sapid finish, balance and harmony among its components.

Serving Tips

Serve at 8°C in wine glasses with medium-sized bowl.

Food Wine Pairing

Ideal as an aperitif wine and to pair with all types of starters, both seafood and meat-based.