

Chianti wine Fattoria La Loggia

FATTORIA LA LOGGIA



dal 1427



TERRA DEI CAVALIERI

ROSATO SECCO IGT (Indicazione Geografica Tipica)

Altitude:

350 meters (1,148 ft.)

Training system:

Spurred cordone.

Grape mixture:

90% Canaiolo, 10% other complementary red varieties.

Tasting notes:

This dry rosé wine has an intense pink color with fruity aromas; fresh and well balanced on the palate with a fine structure.

Vinification:

The grapes are destalked and pressed in a soft fashion and the skins are inserted in stainless steel tanks where they are in contact with the must for about 12 hours. The juice is chilled to a temperature of 10° C. (50° F.) to assist natural clarification. The wine is then transferred to stainless steel tanks where fermentation occurs at a controlled temperature of no more than 20° C. (68° F.). Until it is bottled, the wine is preserved in stainless steel tanks at a temperature of 10° C. to maintain unaltered its characteristic aromas.

Alcohol level: 11,50% vol.



This page is on the web to http://www.fattorialoggia.com/rosato_gb.htm

Fattoria La Loggia

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