



FLOWER POWER Toscana Indicazione Geografica Tipica Rosato

The bottle: the name “flower power” of our rosato derives from the famous expression of the poet Allen Ginsberg coined during the period of the “counterculture hippy” of the sixties.

This wine finds its natural habitat on the edge of a swimming pool, on the background of a barbecue among friends.

Date of vintage 2017: the vintage of the “rosato” follows the harvest period of the first Sangiovese grapes, before starting with the reds.

Grapes: 100% Sangiovese by organic grapes.

Vinification: the vinification occurs with the “soft pressure” method, after a very short maceration on the skins. After a freezing period of the fresh juice the fermentation occurs in steel with selected yeasts. The fermentation is driven for 15-20 days at low temperatures (<13°C)

Date of bottling: March 2018

Number of bottles production: 26.000

Organoleptic features: the colour is a classic pale pink, light and brilliant, the flavour of this rosè is characterized by first notes of tropical fruits as grapefruit and pineapple, followed by apricot and wild flowers hints.

Match and temperature: the wine is ideal for aperitif but matches as well with charcuterie, cheese, pasta, pizza, meat or fish; serve cold.