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| ● Appellation | COSTA TOSCANA (Tuscan Coast) Rosé Indicazione Geografica Protetta |
| ● Grape varieties | Syrah 100% |
| ● Certification | BIOLOGICO (organic) with BioAgriCert BIODINAMICO (biodynamic) with Demeter |
| ● Vineyard details | Riparbella Central Vineyard Altitude 220 mt. (720 ft.) Gobelet/Alberello training system Density 8000 vines/ha. (3200 vines/acre) |
| ● Age of vines | 18 years |
| ● Yield | 1 kg./plant (2.20 lb./ plant) |
| ● Soil composition | Clay up to 40% with calcareous stones and high sodium |
| ● Harvest | Carried out within the first fifteen days of September. The grapes were selected in the vineyard and hand harvested in small crates. Once arrived in the cellar they have been partially de-stemmed and then softly pressed to obtain the desired intensity in color. |
| ● Vinification | The must is cooled to decant about 2 days and ferments spontaneously in 300 liter amphorae where it remains for all the ageing. No fining and no filtration. |
| ● Bottling date | 18th May 2020 |
| ● Production | 3000 bt. 0.75 lt. - 100 bt 1.5 lt. |
| ● Alcohol | 13,5% |
| ● Serving temperature | 13-15 °C (55-59 °F) |



Tasting notes

It has shiny and bright pink color. It has expressive and rich scents, with hints of pink grapefruit, oranges, watermelon. On the palate, it presents itself with juicy and crisp acidity, fresh fruit and salty aftertaste. Creamy and flavorful.
To drink now.

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