

● 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	19 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	31st May 2021
● Production	1800 bt. 0.75 lt. - 60 bt 1.5 lt.
● Alcohol	13%
● Serving temperature	13-15 °C (55-59 °F)



Tasting notes

Bright antique pink. The nose is rich in strawberries and cherries, light spices, clearly floral components, blueberries, even a light tomato fragrance. On the palate it is fruity, sweet and elegant, it spreads pleasantly on the tongue, with great acidity and smooth fruit. To drink now.

falstaff
GENIENEN WIEN ESSEN REISEN

92/100 pt.

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