

Si 2023

●	Appellation	COSTA TOSCANA Rosè (Tuscan Coast Rosè) Indicazione Geografica Protetta (PGI)
●	Grapes varieties	Syrah 100%
●	Certification	BIOLOGICO (organic) with BioAgriCert BIODINAMICO (biodynamic) with Demeter
●	Vineyard details	Riparbella Vigna Centrale (central vineyard) Altitude 220 mt. Alberello training system 8.000 trees/hectares
●	Age of vines	22 years
●	Soil composition	Characterized by high salinity, with up to 40% clay and limestone rocks.
●	Harvest	It took place at the end of August. The grapes were selected in the vineyard and picked by hand in small crates. Arriving at the winery, they were partially destemmed, then softly pressed to achieve the desired intensity color.
●	Vinification	The must is cold decanted for about 2 days and spontaneously fermented in 300-liter amphorae where it remains throughout aging. It does not undergo clarification or filtration.
●	Analytical data	alcohol 13 %
●	Pairing	Perfect with fish dishes such as salmon in crust, fried squid, fish carpaccio or meat.

It has a bright antique pink color. The nose is rich with strawberries and cherries, light spices, clearly floral components, blueberries, even a slight fragrance of tomato. The palate is fruity, sweet and elegant, spreads nicely on the tongue, with great acidity and polished fruit.



DUEMANI
COSTA TOSCANA

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