



TORRE A CONA

FONTESANTA ROSATO 2023

TOSCANA ROSATO I.G.T.



HARVEST 2023

A very challenging spring surprised us all for the 2023 vintage. The rains in March and April allowed the plants to develop vigorous and strong leaf walls, even in plots where heat had weakened the plants in recent years. The extremely wet months of May and June created the conditions for strong cryptogamic attacks. Fortunately, sunshine arrived in July, allowing the grapes to ripen optimally.

TASTING NOTES

The pale pink color, clear and bright, announces the broad bouquet of violet, black cherry, peach and fruity notes of pink grapefruit.

Freshness predominates on the palate, supported by good acidity and minerality.

Final notes of grapefruit make it a perfect rosé for your summer aperitifs.

GRAPE VARIETES - 100% Merlot

TOTAL BOTTLES PRODUCED - 2,000

HARVEST PERIOD - Mid - September

FERMENTATION - In stainless steel vats

FERMENTATION TEMPERATURE - 16° C / 61° F

FERMENTATION DURATION - 20 days

ALCOHOL - 13.0 % Vol.

SERVICE TEMPERATURE - 9° C / 48° F