



# TORRE A CONA

## FONTESANTA ROSATO 2022

TOSCANA ROSATO I.G.T.



### HARVEST 2022

The winter was characterized by normal temperatures and low rainfall, conditions that shaped almost all vegetative stages. The drought and prolonged unusual heat in May, June and July risked affecting the normal vegetative development of the vines. Fortunately, spring rains had built up good reserves of water and mineral nutrients that enabled the vines to resist the abnormal weather conditions. August was marked by milder temperatures and rainfall that did not cause any damage; on the contrary, it allowed the vines to resume their vegetative growth and complete the grape maturation process.

### TASTING NOTES

The pale pink colour, clear and bright, announces the wide bouquet of rose petals, black cherry, and fruity notes of pink grapefruit. On the palate, its freshness predominates, sustained by good acidity. The fruity grapefruit nuances are reaffirmed on the finish.

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**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