

IGT Rosato Toscana «Casale dello Sparviero»



Casale dello Sparviero interprets Sangiovese with a rosé that comes from the vineyards located in the hills of Castellina in Chianti. Young and lively, it satisfies the senses with pleasant freshness and versatility. Ideal when enjoyed as an aperitif and with unexpected pairings.



BLEND

Sangiovese 100%



AGEING

3 months in stainless steel tank followed by at least 2 months in the bottle.



PLANTING DENSITY

6.000 plants per hectare



YIELD PER HECTARE

70 hectoliters per hectare.



TERROIR

10 years old vineyards located in Castellina in Chianti. Clayish and sandy soil. Spurred cordon training system.



VINIFICATION

After crushing and destemming it is sent to soft press for a short maceration on the skins. Then fermentation at low temperature in steel tanks as a white wine.



TASTING NOTES

Pale rose color.
A pleasantly fresh wine with herbaceous notes and hints of peach.
Full on the palate with a sweet aftertaste.



FOOD PAIRING

Dishes based on white meats or fish.
Ideal as an aperitif.