



# MONTERAPONI

## ROSATO IGT, COLLI DELLA TOSCANA CENTRALE

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A rosé wine, bright and intense pink-colored.  
Notes of strawberry and raspberry on the nose.  
Sangiovese grapes provide great acidity and freshness,  
as well as ageing potential, which is usually uncommon  
for rosé wines.

### TOTAL HECTARAGE:

200 Ha, Certified Organic Winery

### HECTARES UNDER VINE:

12 Ha (10 entered the Chianti Classico DOCG Register)

### ALTITUDE OF VINEYARDS:

from 420 to 570 mt.

### AGE OF VINEYARDS:

15 years

### GRAPE VARIETY:

100% Sangiovese

### VINIFICATION:

The Rosato is made by a bleeding of the must.  
Alcolic fermentation takes place in old barriques without  
temperature control and no selected east. We don't make  
any malolactic fermentation to keep much better the flavors  
notes. Following the batonage for three times per week.  
In April / May, without any filtration, during the waning moon  
is bottled by gravity.

**ALCOHOL BY VOLUME:** 13°

