

Mipiace

senzasolfiti

VINTAGE 2023



NAME

Mi Piace senza solfiti

APPELLATION

Rosé Organic Vegan, Toscana IGT

GRAPE VARIETY

Sangiovese, Syrah.

PRODUCTION AREA

Made from grapes grown in vineyards located in the surroundings of Florence and Grosseto, in variable percentages according to the vintage.

ABV

13%.

VINIFICATION AND AGING

Harvesting the grapes for our rosé early, before complete ripening, allows us to fully enhance the wine's characteristic smoothness and freshness. Once in the winery, the grapes are not destemmed, but rather sent whole to the press. Soft pressing in a controlled atmosphere follows: we use inert gases to minimize exposure to oxygen. After a 24-hour cold static decantation, the juice ferments for 20 days; the technique used is the same employed for whites: no skins, low fermentation temperature, and constant contact with the yeasts. Once the fermentation process is over, the wine is kept on the yeasts for about 4 months before being bottled, generally in the month of March following the harvest.

ORGANOLEPTIC CHARACTERISTICS

Quartz pink. Notes of roses, cherries and citrus fruits, with hints of black tea and spices. Soft and round in the mouth, it reveals a pleasing freshness and minerality, and a slightly sweet mellow finish.

PAIRING SUGGESTIONS

Perfect as an apéritif, it goes well with vegetable dishes such as crudités and soups, chickpeas and white beans. Delectable paired with pasta in salmon sauce, shellfish, seafood and fresh cheese.

SERVING TEMPERATURE:

8-10 °C.

