



Massaia Rosato Toscana IGT 2023

A light rosè with aromas of fruit and spices blends with hints of orange and lime.

Denomination: Rosato di Toscana IGT

Grape varieties: 50% Sangiovese, 50% Syrah

First vintage produced: 2016

Production area: Greve in Chianti

Vineyard position: 300 MASL with North, Northwest sun exposure

Vineyard management: Organic

Soil: clay, skeleton and alberese stone

Training system: Guyot

Vineyard age: 7/17 years

Harvest: manual

Vinification: alcoholic fermentation at 13°C in stainless steel tanks, with no malolactic fermentation

Aging: in stainless steel on the lees for 5 months with cold stabilization

Tasting notes: The harvest started on August 31st for both Syrah and Sangiovese. Grapes has been selected at a sorting table with dry ice, stemmed and pressed very softly. Maceration for 5 hours at low temperatures. At the nose it opens with hints of sweet fruit, wild strawberries, raspberry and citrus scents. Fresh on the palate, great acidity. Soft tannins together with citrus and spicy notes. It has a long finish. Can age in the bottle for up to 1 year.

Alcohol: 12,5%

Production: 7.000 bottles/year

Format: 0.75 l

