



CASAMATTA Rosato IGT 2017

Production zone: Chianti area

Grapes: 100% Sangiovese

Vineyard: 10-15 years

Density: 6.000 plants/ha

Training system: Guyot

Vinification: 12 to 24 hours of maceration with skin contact then after a soft pressing the juice ferment at low temperature in tanks for 7 to 10 days

Aging: stainless steel tanks

Production: 50.000 bottles