



PODERE
MONTALE



GANZO - ROSATO IGT TOSCANO

- **Grapes:** Sangiovese
- **Region:** Montecucco, Seggiano, Tuscany
- **Type of soil:** clay based soil with Galestro and Alberese (local rock type) and stony subsoil
- **Training system:** spurred cordon
- **Altitude:** 250-450 mt.
- **Plant density:** 5.200 plants/Ha
- **Harvest period:** 10-15 September
- **Serving temperature:** 12-14 °C
- **Recommened glass:** a large glass, narrowing at the rim
- **Aging potential:** 3 years
- **Bottles per box:** 6 bottles
- **Format:** 0,75 Cl

TECHNICAL INFORMATION

The wine is obtained from the early harvest of Sangiovese grapes which are macerated on the skins for 18 / 24 hours at controlled temperature. After a first sedimentation the fermentation begins in white (for about 15 days at 16/18 °) in stainless steel tanks. After a short period in the vats the wine is finally bottled and stored at a controlled temperature.

TASTING NOTES

Bright color with onion veil hue. It has an intense, delicate and complex aroma; floral, citrus and fresh fruit notes are perceived. In the mouth it is full, enveloping, balanced and persistent.