LA SALA
DEL TORRIANO

TOSCANA ROSATO

Indicazione Geografica Tipica



Grape Varieties	100% Sangiovese
Altitude	200 meters above sea level
Soil	Fine alluvial deposits with the presence of Alberese limestone
Training System	5.000 plants per hectare, spurred cordon
Yiels Per Hectare	7 tons of grapes per hectare
Harvest	End of august. Harvest by hand
Vinification	Destemming and gentle pressing, followed by the harvest of only the first-pressed wine. Fermentation in stainless steel at low temperatures (20°C) for about a week. After fermentation, batonnage on the fine lees lasts about a month. Maceration involves very brief contact with the skins in the press.
Ageing	3 months in steel tank
Bottle Ageing	1 month
Tasting Notes	Pale and luminous pink, the nose opens with elegant notes of spring flowers, crisp cherry, and raspberry, enriched with fresh citrus sensations and subtle hints of pear. The palate is dynamic and precise, supported by a vibrant savory character that enhances its drinkability. The brief maceration on the skins preserves the Sangiovese's identity, giving the wine balance, finesse, and a harmonious finish.
Food Pairings	Perfect paired with fish and white meats, or even drunk on its own to cool off during the hot spring and summer months.

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