

VINO ROSATO ALEATO



Grape variety: Aleatico (autochthonous variety of Elba Island) and Sangiovese

Soil: Clay 70%, sand, silt, schistose type skeleton

Annual production: around 1700 bottles

Soil: clayey 70%, sand, silt, skeleton of shale type

Exposure: Aleatico is exposed to the North, cultivated between the parcels of Vermentino and Sangiovese, which protect from Grecale and Tramontana.

Vinification and ageing: spontaneous fermentation with skin contact of Aleatico in open tanks for 3 days. Soft pressing for the freshly picked Sangiovese. The two varieties are blended and refined 4 months in concrete tanks plus 6 months of bottle refinement.

Tasting notes: Color bright ruby red with pink nuances. Scent fresh blackberries, figs and cherries, sapid notes of graphite, Mediterranean scrub, balsamic puffs of mint. It taste fresh and airy, dynamic and invigorating for structure and depth, savory and with a fruity and persistent finish.