# Ninfalia




**2024**

Ninfalia, our IGT Toscana rosato is Natalie s desire to bring into our range of wine a rosato that can express her personality. Intense aromatics from the Sangiovese grape and extreemely refreshing with a saline character to the finish. Made from early harvests, the wine making and ageing process in our concrete egg will last 7 months to reach the desired combination of all the components. Only comes in Magnums!

**VINTAGE**
2024

**DESIGNATION OF ORIGIN**
Toscana Indicazione Geografica Tipica

**GRAPE VARIETIES**
Sangiovese

**PRODUCTION AREA**
Montalcino

**VINEYARD**
Estate Sangiovese vineyards

**SOIL**
Clay loam / Sandy clay / Calcareous

**CULTIVATION SYSTEM**
Spurred cordon and Guyot

**CULTIVATION DENSITY IN PLANTS PER HA**
6.500

**DATE OF HARVEST**
10/16 September

**FERMENTATION TEMPERATURE**
16° C

**FERMENTATION AND MACERATION TIME**
20 days fermentation - No maceration

**OPERATIONS DURING MACERATION**
Non beside monitoring the wine

**TYPE OF YEASTS**
Native

**AGEING TIME**
6 months in the concrette egg to enhance the polysaccharides extraction

**NUMBER OF BOTTLES PRODUCED**
2.200

**PRESSING**
No pressing - Free flow juice of the early harvested grapes

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