



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 extremely 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 concrete egg to enhance the polysaccharides extraction

NUMBER OF BOTTLES PRODUCED

2.200

PRESSING

No pressing - Free flow juice of the early harvested grapes