



## CANAIUOLO – Toscana IGT Rosato

<b>Production zone</b>	San Gimignano
<b>Soil composition</b>	Marine sediments
<b>Average production</b>	15.000 bottles of 0,75 lt
<b>Average vineyard altitude</b>	800 feet asl / 250 mamsl
<b>Planting density</b>	2200 per acre / 5500 per ha
<b>Pruning system</b>	Guyot
<b>Composition</b>	100% Canaiolo
<b>Farming</b>	Strictly organic
<b>Certified by</b>	ICEA
<b>Vinification</b>	In steel vats
<b>Aging</b>	Bottled on the lees at the end of fermentation
<b>Refining</b>	In bottle
<b>Visual</b>	Pale pink
<b>Bouquet</b>	Opens with raspberries and violets, progressing to orange blossoms and citrus
<b>On the Palate</b>	Full, very dry, with well crispy modulated acidity. The finish is long, salted, mineral.
<b>Wine-food pairings</b>	It is the baby-pink for a toast, the thirst of a yachtsmen, the flûte for a party, the pleasure at any time



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