



ROSSOLE – IGT della Toscana



GENERAL DATA:

Vineyard: located at Lucarelli in the municipality of Radda in Chianti.

Kind of ground: Lime, clay, sand.

Grape: 70% Sangiovese, 30% Merlot

Vines per hectare: 7300

Type of cultivation: Cordon trained

VINIFICATION AND REFINING:

The grapes are harvested by hand using boxes, followed by gentle destemming. The fermentation takes place at a controlled temperature of 23°C on the skins for twenty-one days.

The malolactic fermentation takes place entirely inside new Barriques.

There follow twelve months of maturing in the same Barriques at a constant temperature of 16°C. At the end of this period, the wine is assembled and bottled. There follows a further period of refining in the bottle.

ORGANOLEPTIC CHARACTERISTICS:

It is a garnet red color. On the nose it is intense, ranging from fruits of the forest to cherries. On the palate it is full-bodied with soft tannins and a long finish.

FURTHER INFORMATION:

Drink with: pasta dishes with ragout, grilled red and white meat, poultry, mature cheeses and typical cold cuts.

Longevity: 8-10 years.

Serve at: 16-18°C.

PRIZES AND AWARDS:

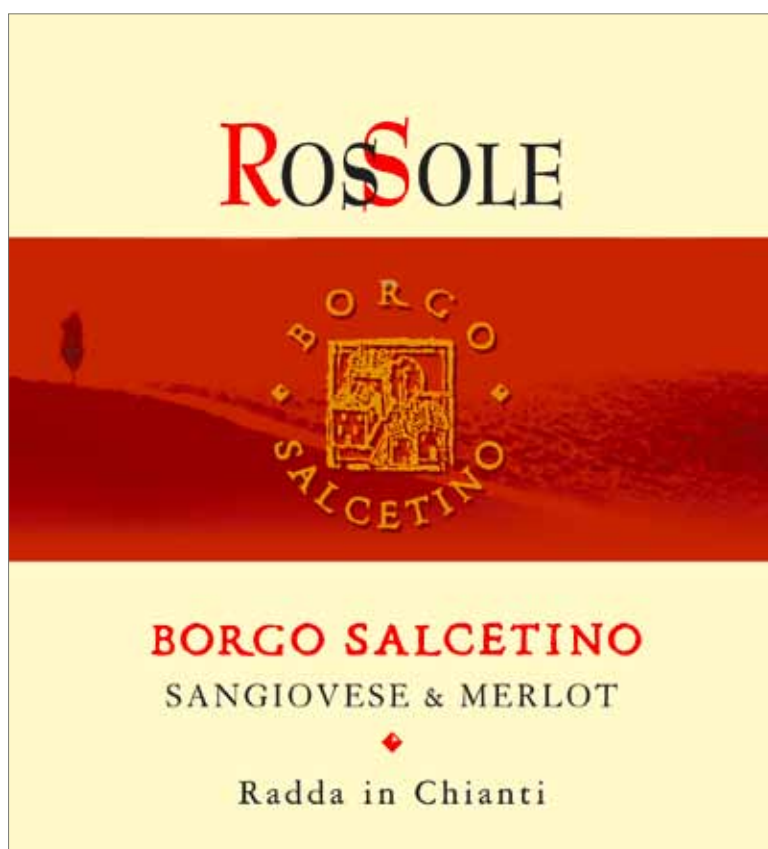
- 🍷🍷 DUE BICCHIERI “Gambero Rosso”:
Vintage 1998-1999-2000-2001-2007-2008
- 91 PUNTI “Wine Spectator”:
Vintage 2000

AZIENDE AGRICOLE

LIVON



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