



IL TOCCO Rosato di Toscana IGT



CLASSIFICATION: Rosato di Toscana IGT

PRODUCTION AREA: Terricciola

VINEYARD: new vineyard planted in 2004

PLANTING SIXTH: cm 80 x 230 cm

PLANT DENSITY: 5434 vines per hectare

YIELD PER VINE: Kg 1-1,5 of grapes

FORM OF CULTIVATION: Gujot

GRAPES VARIETIES: Sangiovese and
Cabernet (only in some vintages)

HARVEST: The grapes for rosé usually start
the harvest, you run through all the vineyards
in search of the bunches with the right
degree of acidity.

VINIFICATION METHOD: obtained from the
white vinification of Sangiovese grapes.
Fermentation takes place by indigenous
yeasts through a pied de cuve. It remains in
steel until the spring after the harvest. Once
in the bottle is consumed young, so as to
savor all its freshness.

ALCOHOL CONTENT: 12-13%

QUANTITY PRODUCED: 3000 bottles of 0,75l