



## BACÌO

### Organic Wine



<b>THE WINE</b>	
Denomination	IGT Toscana Rosato Biologico
Harvest	2019
Main grape varieties	Syrah - Merlot
<b>TASTING NOTES</b>	
Color	Salmon pink, intense and brilliant
Aroma	Intense, wild berries, above all raspberries, floral notes
Taste	Fresh, sapid
<b>TERRITORY OF PRODUCTION</b>	
Production area	Alta Maremma - Montescudaio
Vineyards of provenance	Fontirosso and Poderinovi
Year of implanting of vineyards	Fontirosso and Poderinovi year 2000
Exposure	Fontirosso and Poderinovi east/west
Altitude above sea level	100 mt above sea level
Nature of the soil	Medium soil mixture with presence of gravel
Density of plantation	Fontirosso and Poderinovi 4.500 strains per hectare
Production (kg./pianta)	1,50
Date of harvest	End of August
<b>PROGRESS OF THE HARVEST</b>	
	By hand in crates
<b>VINIFICATION AND AGEING</b>	
Fermentation tanks	Stainless steel with controlled temperature
Fermentation temperature	15°C, to depletion of sugars
Yeasts	Selected strains
Duration of fermentation	15 days
Malolactic fermentation	No
Containers for ageing	Stainless steel
Duration of ageing	6 months
Ageing in bottle	1 month
Number of bottles produced	2.000
<b>PAIRINGS</b>	
Meat or fish carpaccio, sushi, aperitifs	