



BACÌO

Organic Wine



IT BIO 014

AGRICOLTURA ITALIANA

THE WINE	
Denomination	IGT Toscana Rosato Biologico
Main grape varieties	Syrah - Merlot
TASTING NOTES	
Color	Salmon pink, intense and brilliant
Aroma	Intense, wild berries, above all raspberries, floral notes
Taste	Fresh, sapid
TERRITORY OF PRODUCTION	
Production area	Alta Maremma - Montescudaio
Vineyards of provenance	Fontiroso and Poderinovi
Year of implanting of vineyards	1998/2000
Exposure	North/south - 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	4.500 vines per hectare
Production (kg./pianta)	1,50
Date of harvest	End of August
HARVEST	
	By hand in crates
VINIFICATION AND AGEING	
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	1.000
PAIRINGS	
Meat or fish carpaccio, sushi, aperitifs	