



Querciavalle Rosato Toscana IGT

Recent creation born from the long wine-making experience and family tradition, this captivating rosé wine reflects the structure of Sangiovese and the minerality of the soil from which it comes. Of great character and particularly appreciated in the summer season, the vinification in rosé gives it personality and structure. "Ready to drink" wine, to be consumed in the full of its olfactory fragrance and gustatory freshness: it expresses its best within the first year of the harvest.



Grapes: Sangiovese

Vineyard: produced from vineyards planted between 1999 and 2006, with selected Sangiovese clones. Average vineyard altitude is between 300 and 350 meters above sea level. Southern exposure, of medium-mixture, sandy and clayey soils, with the presence of Galestro and Alberese and which allow the development of an intense bouquet with characteristic mineral notes.

Wine making: carried out with the "Salasso" technique (saignée). At the beginning of the red vinification, in a 200hl vat of Sangiovese must, the skins remain in contact for 6 to 8 hours and then 33hl of must is taken from the bottom and is then vinified in white. Fermentation takes place in steel at a controlled temperature for 12 to 15 days with the aim of maintaining typical flavors and aromas.

Aging: short aging in stainless steel and bottling by the end of the same year of harvest

Serving temperature: 18°C - 54°F

Alcohol content: 14%

Color: intense and brilliant cherry pink

Bouquet: fine, intense, characterized by fruity aromas of raspberry and wild

Flavor: fresh, slightly tannic, with a pleasant acidulous note and a good minerality

Serving suggestions: Fish appetizers, fish soups with tomato, grilled fish, white meats. Versatile as an aperitif or throughout all the meal dishes

Famiglia Losi