

GIOIA TOSCANA ROSATO IGT

Grape variety: Sangiovese

Production area: owned vineyard situated in the town of Murlo,
in the area of Chianti Colli Senesi

Altitude: 400 m above sea level

Terroir: medium clay mixture and rich in texture

Vine training system: guyot

Vine density: 4000-5000 vines per hectare

Yield per hectare: 6000 kg/ha

Harvest period: second week of October

Temperature: 12 °C

Technical sheet: handpicked with care and placed in small
crates, gently pressed, static
clarification of the grape-must with
subsequent fermentation at low
temperatures (16 °C).
Prolonged contact with fine lees so
to enhance the taste.

Sensory characteristics: soft brilliant pink colour.
Fruity and flowery in smell, very
intense in taste.

Serving suggestions: great as an appetizer with seafood.
A tip? Try it with fried fish, grilled
vegetables or medium aged cheese.



Soc. Agricola San Giorgio s.r.l.
via Fontazzi, 6 - Casciano di Murlo - SIENA
tel. (+39) 0577 1655845 - info@arizziwine.it
www.arizziwine.it