CERASO ROSATO TOSCANA IGT

PANIZZI SAN GIMIGNANO

SUBTLE, YET SHARP

A rosé wine with a very light hue, which we obtain using the same winemaking techniques applied to Vernaccia. Sangiovese, merlot and pinot noir are in fact vinified in white, to preserve the freshness that is indispensable for us when talking about rosé wine. It carries beautifully the savory territorial mark of San Gimignano origin. Ceraso is the wine of the hour with its thirst-quenching and versatile sip.

ORGANOLEPTIC CHARACTERISTICS

Perfect pale rose colour thanks to the white vinification of Sangiovese Merlot and Pinot Nero. The altitude of the vineyards between 300 and 350 meters above sea level and the predominantly tuffaceous composition of the soils confer Ceraso the typical marks of sapidity and minerality. Intense fruity nose, with red berries and cherries, citrus fruits and pomegranate, in a refreshing, easy to drink style.

VINEYARD CHARACTERISTICS

ORIGIN

Sangiovese, merlot and pinot noir from the Larniano vineyards. Merlot and Sangiovese vineyards are located in the Caggio area, planted on soils rich in gravel and sandstone with north-east exposure. Pinot Noir comes from the La Ventola vineyard.

SOIL STRUCTURE

Clay-sandy soils rich in gravel with pockets of sandstone.

GRAPE VARIETALS

sangiovese (40%), merlot (40%), pinot nero (20%)

TRAINING SYSTEM

spurred cordon

DENSITY OF VINEYS PER HA 5000 vines/ha

MEDIUM AGE OF THE VINES 25 years

PRODUCTION CHARACTERISTICS

GRAPE YIELD PER HA

max. 70 tons per ha

GRAPE SELECTION

Hand made at the moment of harvest.

WINEMAKING/AGING

Very soft and slow pressing of the grapes to extract just the right color of the must. Fermentation in steel tanks at 19 °C. It goes to bottle in January following the harvest.

AGING POTENTIAL

4 years

SERVING TEMPERATURE

10-14°C

GASTRONOMIC SUGGESTIONS

Great match with appetizers, bruschetta, sushi, tempura and fried vegetables.

