



TENUTA DI LILLIANO

MONTANELLO 2015 COLLI DELLA TOSCANA CENTRALE I.G.T.

Made exclusively from grapes grown in the Tenuta di Lilliano vineyards, hand-picked during the harvest. The vineyards destined for the production of rosé are subject to a slight green harvesting process.

Blend Sangiovese 100%.

Vinification: The Sangiovese grapes for the production of rosé are collected in the second decade of September and transferred entirely in the press. (Inert gases are used for the protection of must from contact with oxygen.) At the end of soft pressing, the must undergoes a short cold static decantation and performs alcoholic fermentation in steel tanks between 14 and 16 degrees. From the end of the alcoholic fermentation for 5 to 6 months the wine undergoes periodic and regular "Battonage" useful for the correct refinement and aromatic evolution.

Bottle-ageing: The aging of the rosé involves the use of steel tanks and does not undergo malolactic fermentation to preserve the freshness of the grapes and their aromatic integrity. The wine undergoes a short period of stabilization in steel tanks before being bottled at the beginning of the spring following the grape harvest.

Sensory profile:

Color between rosé and cherry; by the nose it reveals intense hints of small red berries and violet. By the taste excellent freshness, good acidity, medium body accompanied by a fruity and elegant finish.

Food pairings: Sea food in every culinary version and rich and tasty sea fish, also in tomato sauce, marry perfectly with this rosé wine to serve in a large tulip shaped glass at a temperature of 10 to 12 degrees.

 750 ml



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