

345  
ANNO DOMINI

ROSATO A.D.'345  
ROSATO TOSCANO 2021  
INDICAZIONE GEOGRAFICA TIPICA

Our Rosé is the result of our best selection of Sangiovese, and the rare Malvasia Nera. The Saingée process involves in extracting fluid from the vats of our best red grape selection.

Sangiovese gives structure and Malvasia Nera brings intensity and perfumes. This fine Tuscan Rosé, which represents the feminine soul of our Chianti line, is the perfect wine for an aperitif by the pool.



**GRAPE VARIETY:** Sangiovese 50%, Malvasia Nera 50%

**ZONE:** Tenuta di Montechiaro - Siena.  
**Alcool:** 13,5 % Vol.

**VINEYARDS:** Selection by La Scuola, Capanno, Poggio ai Tordi. Certified Organic Farming from 2010.

**SOIL:** Clay-limestone and sedimentary sand with marine fossils and shells.

**WINEMAKING & AGING**

Harvesting method: Manual in small crates. Immediate destemming and soft pressing. Skin maceration: 12 hours in concrete vats. Fermentation: 10 days in steel vats. Aging: 6 months in steel vats.

**BOTTLES:** 2000 bottles, 0,75 l - 20 cases

**TASTING PROFILE**

**Color:** Bright pale salmon.

**Aromas:** The nose is elegant with aromas of pink grapefruit, orange, rose, strawberry, and cinnamon.

**Taste:** The palate is fresh, tasty, and perfectly balanced with a citrusy-flavored, mouth-watering finish.

**Serving Temperature:** 12 ° C

**FOOD PAIRING**

The Tuscan Rosato style matches structure with acidity and expresses perfectly the saltiness of the soil. Our rosée matches perfectly with Caprese, pizza with burrata, tomato fish soup, Chianina carpaccio, seafood and shellfish, Siena's Ribollita.



ORGANIC CERTIFIED

Alessandro Griccioli Viticoltore