



Guido Gualandi “Rosato”



Rosato IGT Toscana

Starting in the vineyard, intense care is devoted to the plants. The grass is mowed and other unwanted plants which sprout up around the grapevines are weeded out. Excess grape bunches are eliminated in August and during the September harvest, and the Sangiovese bunches are also trimmed as they tend to be too heavy. The grapes are picked by hand using “bigonce,” a type of traditional basket (top right), and then destemmed and placed in a vat. The skins are removed after 5-10 hours and the liquid is fermented in small chestnut and acacia barrels. Some sulphites are added for the bottling, but in quantities below those of an average white or rosé wine.

This wine is also filtered.
Some light deposit may be present.
Tasting note: Very smooth, unusually full bodied rosé wine, fruity.
Alcohol: 13% / 14 %



Rosato: the process

Derived from Sangiovese grapes. Some of the clones are historical Tuscan varieties such as the Abrusco.

Fermented without skins in chestnut barrels. Aged 6 months in chestnut and Acacia barrels.

Harvest: end of September,

beginning of October

Vineyard altitude: 150-300 meters above sea level

Age of vineyards: from 5 to 35 years old

Soil: Alberese and Pleistocenic sands and clay

Average yield: 5,000 liters per hectare

Production 1,200 bottles per year

No herbicides or pesticides are used in the vineyard.

Fertilized with organic fertilizers.

No animal products are used in the vinification process.

Suitable for vegans.



Rosato

The label depicts a lady called Lucia B from a ceramic vase produced by the historical manufacturer Maioliche Cantagalli.

This wine is well balanced, with an intense nose of ripe fruits and a smooth taste. It is made for red lovers who want an “intense, fresh experience”.