



#### TASTING NOTES

Pleasant and playful Sangiovese Rosé.

## Fattoria Poggerino Rosato Aurora

|                   |            |
|-------------------|------------|
| COUNTRY           | ABV        |
| Italy             | 13.5%      |
| REGION            | VARIETALS  |
| Tuscany           | Sangiovese |
| APPELLATION       |            |
| Toscana Rosso IGT |            |

#### WINERY

Poggerino's wines are produced organically, exclusively from their own grapes, and every step of wine production and marketing is carried out by the owners themselves. The owner, Piero Lanza, believes in an almost fanatical attention to vineyard work. His goal is to set the stage for healthy vines, and ultimately, beautiful wines, by caring for the land holistically, in rhythm with the seasons, and as custodian for its natural biodiversity and richness. The results are healthy grapes with the highest degree of concentration and ripeness, perfectly reflective of their unique Tuscan terroir.

#### CULTIVATION

The training system is guyot and the vineyard density is 5,000/hectare. 50% of the grapes are harvested the last week of August/first week of September and 50% the last 10 days of September/first week of October.

#### VINIFICATION

The first harvest is a late green harvest. The alcoholic fermentation begins without the addition of selected yeasts and proceeds at 13-15° C. The second harvest is a saignée done the same day as the harvest. The must is then combined with that of the first harvest and the fermentation proceeds at 13-15° C.