

Type	IGT Rosato
Vineyard location	Tenuta Larnianone properties - Siena
Altitude	300 metres
Soil profile	The area was formed in the Pleistocene era and displays sandy-clay soils. Other surface soils show a more compact clay-silt component rich in micronutrients.
Training system	Guyot and spur-pruned cordon
Grapes	Sangiovese, Cabernet Sauvignon
Harvest	By hands with selection of grapes
Vinification and Maturation	Maceration at controlled temperature for 16/18 hours, just after fermentation begins, the juice is bled off the skins and thus retains a pink hue. The wine matures sur lie for about one month to develop aromatic complexity, and is then filtered and bottled, and finally ages 2 months in the bottle.
Bottles produced	2000
Serving temperature	12° C
Alcohol	13,00 Vol
Total acidity	5,00 g/l
Residual sugar	1,8 g/l



## TENUTA LARNIANONE