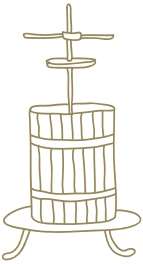




WINEMAKING:



The grapes are picked before 10 o'clock in the morning and are placed overnight in our cool underground fruttai (room for drying grapes for vinsanto) and then moved onto the next stage the following morning.



Subsequently pressed without destemming. The maceration happens in the press until the desired colour is achieved.



The fermentation process begins naturally and lasts for 30-35 days at a controlled temperature of 12°-15°C. The wine ages on its own lees in stainless steel barrels for 3 months with frequent bâtonnage.



GALIO TOSCANA I.G.T ROSATO

THE VINEYARD: "vigneto del mattino".

BLEND: Sangiovese 100%.

AGE OF THE VINES: 9-10 years.

ORIENTATION OF THE VINES: sud est.

SOIL TYPE: sand (79%), clay (15%)
and light loam (6%).

DENSITY OF PLANTING: 5 000 per ha.

HEIGHT ABOVE SEA LEVEL : 335-365 meters
above sea level

PER HECTARE YIELD: 55 Hl/Ha.

MANURING: Manure
and green manure techniques.

HOLISTIC AGRICULTURAL PRACTICE.

BOTTLING: on the full moon at the end of January/beginning of February.

PRODUCTION: 8.000 bottles.