



Terre di Melazzano

FONDATA NEL 1959

WINE IGT TOSCANO ROSATO

IGT Toscano Rosato Gattice Biologico



The wine IGT Toscano Rosato Gattice

This product was created with the desire to give a more youthful alternative to the Tuscan red wine. The crystal cherry colour contains lighter shades of red.

It has a fine aroma, pleasant fruity and floral. The taste is dry, slightly cool but with great personality and persistence.

Serving suggestions: Excellent as an aperitif, but also as a table wine, it goes well with appetizers, fish, ideal with pasta dishes and light sauces.

bottle: 0,750 L
gross weight: 1,230 Kg
net weight: 0,750 Kg

Technical Chart

NAME OF THE WINE

Gattice

LEGALLY DEFINED PRODUCTION ZONES AND PRODUCTION FORMULAS

IGT Toscano Rosato

VINEYARDS

100% Sangiovese

ORIGIN ZONE

Greve in Chianti (FI)

SOIL

60% average mixture, 40% galestroso

DENSITY OF VINEYARD PLANTING

4.700 vine/ha

VINE TRAINING SYSTEM

80% spurred cordon, 20% tuscan arch

MIDDLE AGE OF VINE

15 years

CRUSH PER HA

70 hundred kilos of grapes

PRODUCTION POTENTIALITY

5.000 bottles

STRENGTH / ALCOHOLIC CONTENT

12,5° by vol

VINIFICATION

White, fermentation 14 days

AGING

6 months

REFINEMENT

1 months in the bottles

COLOUR

Bright pink

PERFUME

Fine and pleasant smell of fruit and flower aromas of fermentation

TASTE

Slightly dry and fresh with good personality and persistence

GASTRONOMIC ACCOMPANIMENTS

Whole meal

WINE SERVICE TEMPERATURE

10° C

Contacts

Via di Melazzano 6
phone 055.853190 fax 055.853765
50022 Greve in Chianti, Florence, Italy
info@terredimelazzanowine.com



Terre di Melazzano

WINEFARM

www.terredimelazzanowine.com