



Ninfalia

2020



Ninfalia, our IGT Toscana rosato is Natalie's desire to bring into our range of wine a rosato that can express her personality. Intense aromatics from the Sangiovese grape and extremely refreshing with a saline character to the finish. Made from early harvests, the wine making and ageing process in our concrete egg will last 7 months to reach the desired combination of all the components.

VINTAGE

2020

DESIGNATION OF ORIGIN

IGT

GRAPE VARIETIES

Sangiovese

PRODUCTION AREA

Montalcino · Loc. Castelnuovo dell'Abate

SURFACE

1 HA

EXPOSURE

South-West

SOIL

Clay loam Calcerous

CULTIVATION SYSTEM

Spurred cordon

CULTIVATION DENSITY IN PLANTS PER HA

4.000

GRAPE YIELD OF EACH PLANT

1 KG

DATE OF HARVEST

September 11th

TYPE OF FERMENTATION VATS

Concrete

FERMENTATION TEMPERATURE

Max 16°C

FERMENTATION AND MACERATION TIME

18 days

OPERATIONS DURING MACERATION

None beside monitoring the wine

TYPE OF YEASTS

Native

TYPE AND CAPACITY OF AGEING CASKS

17hl Concrete Egg

AGEING TIME

6 months in the concrete egg to enhance the polysaccharides extraction

NUMBER OF BOTTLES PRODUCED

2.200

PRESSING

Natural draining of the grape picked at early harvest