



# Ninfalia

2022



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. Only comes in Magnums!

## VINTAGE

2022

## DESIGNATION OF ORIGIN

IGT

## GRAPE VARIETIES

Sangiovese

## PRODUCTION AREA

S.Quirico d'Orcia

## SURFACE

1 HA

## EXPOSURE

East

## SOIL

Lime - Calcerous

## CULTIVATION SYSTEM

Spurred cordon

## CULTIVATION DENSITY IN PLANTS PER HA

4.000

## GRAPE YIELD OF EACH PLANT

1 KG

## DATE OF HARVEST

August 30th

## TYPE OF FERMENTATION VATS

Concrete Egg Nomblot

## FERMENTATION TEMPERATURE

Max 16°C

## FERMENTATION

18 days

## OPERATIONS DURING MACERATION

None beside monitoring the wine

## TYPE OF YEASTS

Native

## TYPE AND CAPACITY OF AGEING CASKS

17.5hl Nomblot Concrete Egg

## AGEING TIME

6 months in the concrete egg to enhance the polysaccharides extraction

## NUMBER OF BOTTLES PRODUCED

1140 Magnums

## PRESSING

Natural draining of the grape picked at early harvest