



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