



Ninfalia

2019

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

2019

DESIGNATION OF ORIGIN

IGT

GRAPE VARIETIES

Sangiovese

PRODUCTION AREA

Montalcino • Loc. Castelnuovo dell'Abate

SURFACE

1 HA

EXPOSURE

South-West

SOIL

Clay Calcerous

CULTIVATION SYSTEM

Spurred cordon

CULTIVATION DENSITY IN PLANTS PER HA

4.000

GRAPE YIELD OF EACH PLANT

0,3 KG

DATE OF HARVEST

September 12th

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