















BACAIÀ ROSATO





IGP SANGIOVESE ROSÈ

-  **WINE:** Rosé

-  **GRAPE VARIETY:** Sangiovese
-  **PRODUCTION AREA:** Covignano Hills, Rimini, Italy
-  **ALTITUDE:** 150 m asl
-  **EXPOSITION:** South - South/Est

-  **SOIL COMPOSITION:** Calcareous clay
-  **NURSING SYSTEM:** Espalier, guyot pruning
-  **PLANTING DENSITY:** 5.000/ha

-  **PRUNING - BINDING - DEFOLIATION:** By hand
-  **SPREADING - HARVEST:** By hand
-  **WINEYARD AVERAGE AGE:** 10 years
-  **YELD PER VINESTOCK:** 5,5 lb

-  **VINIFICATION:** Natural fermentation in steel with indigenous yeasts
-  **FERMENTATION:** Refining in steel on the fine lees for 8 months with periodical batonage
-  **ALCOHOL LEVEL:** 14%
-  **PRODUCTION IN BOTTLES:** 4.000/5.000

