





Albia Rosé Toscana IGT



## REGION

Tuscany

## **VARIETY**

Sangiovese, Merlot

VINEYARD: Altitude: 250-300m a.s.l. |Density: 6.600 plants/ha Exposure: South-Ovest/North |Training: spurred cordon

SOIL: Vineyard soils vary greatly but all are strewn with stony fragments adding mineral richness.

HARVEST: September

WINEMAKING: In stainless steel at a controlled temperature of 12° C-16°C (  $53.6^{\circ}$ - $60.8^{\circ}$ F) for 25/30 days.

TECHNICAL DATA: Alcohol: 13% vol. |Total acidity: 6,13 g/l pH: 3,02 | Net dry extract: 17,80 g/l