



VALLEPICCIOLA
TOSCANA

Pievasciata Rosé Pinot Noir

INDICAZIONE GEOGRAFICA TIPICA

DENOMINATION

Igt Toscana

AREA OF PRODUCTION

Pievasciata, Castelnuovo Berardenga (SI)

GRAPE VARIETY

Pinot Noir 100%

ALTITUDE

380 - 400 m a.s.l.

VINEYARDS

Vineyards of Vallepiciola

TYPE OF SOIL

Limestone and clay with presence of marl and limestone

DENSITY OF VINES

5.000 vines/ha

TRAINING SYSTEM

Spurred cordon and guyot

HARVEST

Last ten days of August; yield q/ha: 70

VINIFICATION

Destemming-crushing with cryo maceration for 20 minutes, soft pressing, static decantation for 12-24 hours in steel tanks, followed by alcoholic fermentation at controlled temperature.

BOTTLE FINING

4 - 6 months

AGEING POTENTIAL

1 - 2 years

SERVING TEMPERATURE

10° C



TASTING NOTES

Intense and brilliant pink colour, red fruits such as strawberry and flowers such as rose prevail on the nose, in the mouth great pleasantness and freshness.



PAIRING

It goes well with sushi and seafood in general, fresh cheeses such as mozzarella and to try with pizza margherita or marinara.

AVAILABILITY

750 ml

VALLEPICCIOLA SOCIETÀ AGRICOLA S.R.L.

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