



MICHELE SATTÀ



BOLGHERI ROSATO doc

Produced with a high percentage of Sangiovese, this wine expresses the natural qualities of the zone with its sensational flavors rich and complex. A wine of harmonious balance, persistent with a soft fruity expression on the palate.

Short skin contact of a maximum of three hours is observed (time period might be less as decided upon when the fruit arrives into the cellar). The most is then treated similarly to the white wines, with a temperature controlled fermentation, followed by a decantation.

Grape varieties Sangiovese, Syrah, Merlot

Harvest period from the beginning of September to the third week of September

Vineyards Torre, Poderini, the Campastrello, Vignanuova

Vinification three-quarters of the most are obtained with the bleeding method, after a brief contact with the skins.

This allows the wine to obtain a rich aromatic profile, since grapes are harvested when fully mature. The remaining 25% comes from a soft pressing of Sangiovese early harvested. This adds to the wine a pleasant hint of acid freshness. Yeasts are 100% indigenous and the fermentation takes place in steel tanks at low temperature.

Fining 6 months in steel tanks

Longevity 2-3 years