

Istine

TECHNICAL SHEET

ROSATO D'ISTINE

Toscana Indicazione Geografica Tipica



GRAPE VARIETY: Sangiovese

VINEYARD: most grapes come from our Cavarchione vineyard that has been planted between 2009 and 2010 in Gaiole in Chianti

PRODUCTION AREA: 6 ha

ALTITUDE: 420 m a.s.l.

SOIL: very rich in skeleton with alternating marly limestones with a prevalence of Galestro stones

EXPOSURE: East/South-East

PLANTING DENSITY: 5.000 vines/ha

VINEYARD MANAGEMENT: Organic Certified

PRUNING SYSTEM: Guyot

HARVESTING METHOD: manually. Grapes are picked when they're still not completely ripened to obtain a wine lower in sugar content and higher in acidity

MACERATION ON THE SKINS: less than 6 hours

ALCOHOLIC FERMENTATION: in stainless steel tanks at a controlled temperature (max 16°C)

MALOLACTIC FERMENTATION: no

MATURATION: in stainless steel tanks

AVERAGE PRODUCTION: 10.000 bottles

SIZE: 750 ml

FIRST VINTAGE: 2012

An important note: this wine is bottled in a transparent glass Burgundy-type bottle with a screw cap. This allows reducing the use of sulphites, to slow the aging process of the wine keeping it fresher for a longer time, very practical to store the wine in the fridge and avoiding corked bottles

www.istine.it - info@istine.it

