



PROPRIETÀ GATTESCHI
- **PODERE CIONA** -
GAIOLE IN CHIANTI

WINE	Ciona Rosé Toscano IGT
VINTAGE	2019
ALCOHOL	13.96%
TOTAL ACIDITY	6.05 g/L
GRAPE VARIETALS	100% Sangiovese
SOIL	Mixture of quartz arenite {sandstone}, clay schist and marl
ALTITUDE	535/625 meters above sea level
VINE TRAINING	Horizontal double-spurred cordon and Guyot
VINE DENSITY	Average of 5,000 plants per hectare
AGE OF VINES	6 & 19 years
AVERAGE YIELDS	1.1 kg per plant
PRODUCTION	2,200 bottles
BOTTLED	May 13, 2020
OENOLOGIST	Dott.ssa Vincenza Folgheretti
AGRONOMIST	Dott. Marco Pierucci
WINEMAKER	Franco and Lorenzo Gatteschi
VINIFICATION	Alcoholic fermentation within 15-20 days at controlled temperature {max 15°C} in a stainless steel 20 hL vat; brief contact {not more than 10-20 hours} with the skins; no malolactic fermentation
CELLARING	Aged about 6 months in stainless steel 20 hl vat; refined at least 6 months in bottle
WINE DATA	Color: light salmon pink Aroma: fresh fragrance of fruit with slightly herbal and earthy tones Palate: well-balanced and light, easy drinking, long finish
SERVING TEMPERATURE	12-14° C 53-57° F
FOOD PAIRING	Excellent aperitif, light pasta, salads, fish, and white meats

