



TENUTA
LE COLONNE

ROSATO COSTA TOSCANA IGT 2024



Bright pink with coral highlights. The nose is expressed with fragrant hints of small red fruits, floral notes and raspberry hints. The palate is crisp, fresh and savory, with a perfect balance of softness and savoriness.

GENERAL INFORMATION

Variety: 80% Merlot, 20% Syrah

Alcohol: 13% Vol

IN THE VINEYARDS

Altitude: 50 m a.s.l.

Exposition: west

Soil composition: sandy river sediments

WINEMAKING PROCESS

Vinification: traditional cold rosé vinification methods. Soft, delicate pressing
Fermentation: in stainless steel vats at a controlled temperature of 18°C for about 12 days

Aging: in stainless steel vats for 3 months.