

FRANCESCO CIRELLI

artisan wine

WINE TECH SHEET

VINO ROSATO 15+16+17

Vintage:	2015 + 2016 + 2017
Alcohol:	13%
Soil:	Clay and limestone
Soil management:	Biodynamic method
Training form:	Guyot
Period of harvest:	Third week of September
Picking method:	Manual in boxes
Winemaking process:	<p>Grapes are destemmed and then transferred to the press where, after few hours of skin contact, are softly pressed in order to avoid the extraction of the typical red color of Montepulciano wine.</p> <p>The must is transferred to amphoras where indigenous yeasts take over and lead the fermentation process.</p>
Ageing:	<p>The wine rests and refines into the amphoras all the way through the malolactic fermentation.</p> <p>The final product is a <i>cuvée</i> of three vintages, the 2015 plus the 2016, plus the 2017 vintage that are blended together in different proportions looking for a good balance between elegance and drinkability.</p> <p>The wine has been bottled in the 2018 and has refined for one more year into the bottle before the release.</p>