



TENUTA la PINETA

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Name	Persimo
Appellation	Toscana Rosato IGT
Wine Description	Rose Dry
Alcohol Content	14%
Vineyard Location	Castiglion Fibocchi – Arezzo
Grapes	Sangiovese 100%
Vine Age	15 years old
Altitude	250 m above sea level
Exposure	South-East
Growing system	Guyot
Vines per hectare	5500/hectare
Yield per hectare	8 t
Harvest	By hand, with small boxes, second half of September
Fermentation	Stainless steel tanks, temperature-controlled
Aging	6 months in stainless steel tanks
Bottle refinement	3 months



Tasting Notes

Visual	Crystal clear. Light antique rose color.
Olfactory	Soft fruity and floral scent, light minerality.
Flavour	Delicate, fruity and fresh. With nice acidity and medium body.
Food pairing	Appetizers, soups, seafood, white meat and pizza.