



I BALZINI



SANGIOVESE - MERLOT

I BALZINI BALZE ROSA

IGP Colli della Toscana Centrale



*Parings:
Ideal with starters, fish dishes
- salmon, amberjack, tartare -
fresh cheeses, salads, and white
meats.*

THE WINE

Fruity wine with rose, cherry, and strawberry notes. Fresh and lively on the palate. Excellent acidity and long aftertaste.

FERMENTATION

Two-hour long pressing fermentation, light pressing, enzyme-free static decanting, vinification in large stainless steel vats at 20°C. Malo-lactic turn, not filtered. In steel until bottling.

WINEMAKER'S NOTE

The subtle finesse of roses, peaches, and black cherry. A juicy and light wine to drink with cheeses and cold cuts, or even just to quench your thirst!

TASTING NOTES

- **Colour**
Quite intense rosé.
- **Aroma**
Flowery and fruity with cherry, strawberry, and red berry notes.
- **Taste**
Fresh and lively on the palate with a long aftertaste.

SERVING SUGGESTIONS

Between 10°-12°C

TERROIR

Pliocenic origin, sedimentary strata with yellow sands and clays. Notable presence of marine fossils.

MICROCLIMATE

Temperate - hot climate. Average to high rainfall, cold winters and warm - hot summers with sunny sunsets.

SUN EXPOSURE

South - West. Vineyards running north-south.

VINEYARD WORK

Soil work alternating with natural grass covering, and cordon pruning with a few spurs and with a low number of buds per plant. We perform crop thinning during the growing season and a final selection during harvesting. Grapes are hand-picked and placed into small cases, moved to the cellar, and further selected with a conveyor belt at pressing.

