PIETRANERA

LE LOGGE TOSCANA ROSATO



Light salmon with mandarin highlight color. Notes of tropical fruit and citrus with a palate that is fresh, persistent and sapid.

Color: Rosé

Grapes: 100% Sangiovese

Soil: Marly with little clay

Altitude: 450 m above sea level

Aspect: Southwest

Fermentation: Stainless steel tanks at a controlled

temperature below 15°C

Aging: In bottle

Production: 10,000 bottles per year

Organically Produced ©

Represented by Soilair Selection

Sevenfifty.com/PietraneraLeLoggeRosato