



COROLLO

TOSCANA ROSATO

denominazione di origine controllata

Corollo is the name of the old road that runs along the Sassone hillside. This road, used for the transhumance of herds coming from Siena, is descending the Sassone hill. In winter, they would find rich grazing grounds in the meadows of Maremma. Corollo is the name of our Rosato, the first blossom of our crops, which is promptly ready in spring, the season that gives it its fresh aromas and pleasant fragrances.

PEROLLA TATTI, POGGIO and LECCIO Vineyard

Year planted 2006 **Layout:** 1.80 x 0.80 meters

Varietal: Cilieggiolo, Syrah

Plant density: 6,944 vines per hectare

Soil: loamy with deposits of limestone

Direction facing: south

Altitude: 150 meters asl

Training system: spurred cordon with vertical trellis

Vineyard Technique: certified Organic

Weeding: mechanical

Fertilizer: organic (composted manure), mixed seeding (leguminous, gram) as cover crop

Wine Cellar

Harvested: by hand with crates

Selection: clusters chosen on the selection table before destemming

Pressing: extremely soft, skins separated after 6 hours

Vat loading: chute conveyor without the use of pumps

Vats: steel

Fermentation: temperature-controlled

Ageing: in steel for 4 months

Refinement: 2 months in bottle

Alcohol: 12.5% depending on the vintage

Wine

Color: light pink, "aged" pink.

Aroma: Floral and delicately fruity.

Taste: Fresh and easy to drink. An exceptionally versatile wine.

Food pairing: Salty hors d'oeuvres, fish, summer fresh menus.

ORGANIC WINE Certified

SIMONA CECCHERINI