



# Cost'è

Toscana IGT

## 2023

### VARIETIES

Mainly Sangiovese vinified in white with a small percentage of Vermentino.

### DESCRIPTION

A perfect Provencal style rosé wine: the perfect marriage between Sangiovese and Vermentino.

Winter was mild, with temperatures slightly higher than the seasonal averages. The first days of April were characterized by episodes of return of the cold that only marginally affected Vermentino. The rainfall of the first four months of the year was just under the statistical data of recent years. In May and June, the rainfall was extremely abundant, reaching two hundred millimeters of cumulative rain and twenty-eight days of rainfall out of sixty. After the first summer months, providentially the climate trend has had a radical change with high temperatures. The month of September had as protagonists above average temperatures and abundant Northern winds with almost total absence of rain. The harvest of Vermentino, which is our later white variety, began on September 11th.

The high ventilation of our Vermentino vineyards in the hottest hours of the afternoon allowed us to defend aromas and acidity.

To preserve aromas and freshness, Sangiovese destined for this wine was harvested on September 18th.

A wine with pale pink nuances; the typical notes of red fruits of Sangiovese and the citrus and sage of Vermentino stand out on the nose. Fresh, with a good persistence.

Delicious as an aperitif, it is perfect to be paired with light dishes of both meat and fish.

### TECHNICAL NOTES



Fermentation: Sangiovese was vinified in white at low temperature (16-18°C) in stain-steel tanks; Vermentino was fermented at a low temperature (13-16°C) in stain-steel tanks.

Aging: in stainless steel tanks for around 2 months



Alcohol: 12,5%



Suggested serving temperature : 10-12°C



AVAILABLE FORMATS:  
0,75 l