

Albaluce

Igt Toscana Rosato

Light, fresh and fruity

The name perfectly describes its luminous colour, reminiscent of the late September sunrise over the hills surrounding Vignamaggio. Albaluce is a rosé wine produced from Merlot and Syrah grapes from the estate's vineyards harvested at the end of September.

GRAPE VARIETAL

Merlot and Syrah

PRODUCTION AREA

Greve in Chianti

VINEYARDS

Orto, Solatio

TERRAIN

The Merlot grapes come from the Orto vineyard, where the clay-rich soils produce fresh wines with good acidity. The Syrah grapes are grown on the opposite side of the same valley, in the Solatio vineyard.

YIELD PER HECTARE

35 hl/Ha

HARVEST

The manual harvest takes place in the first half of September.



VINIFICATION

After a gentle pressing, the must undergoes alcoholic fermentation, off the skins, in a stainless steel tank at a temperature of 18-20°C.

AGING

The wine is aged for 6 months in stainless steel tanks, followed by a minimum bottle aging of one month.

ALCOHOL CONTENT 13,5% Vol.

SERVING TEMPERATURE 10-12°C

BOTTLE SIZES 750 ml

BOTTLES PRODUCED 5.000



Vineyards

Estate