



# Cappuccetto Rosa - 2023

## 2023

### IGT TOSCANA ROSATO



*Curiosity leads to Culture leads to Sensitivity leads to Enthusiasm leads to Love leads to Magic leads to Universal Love. Because Everybody feels the Magic. Therefore, Curiosity is a Universal Gift.*

*- Francesco Illy*

<b>Appellation</b>	<b>IGT TOSCANA ROSATO</b>
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<b>Grape variety</b>	<b>Sangiovese</b>
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<b>Vintage</b>	<b>2023</b>
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<b>First year of production</b>	<b>2022</b>
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<b>Alcohol</b>	<b>12,5%</b>
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<b>Number of bottles produced</b>	<b>6.600</b>
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<b>Vine training system and density</b>	<b>Guyot, 6.000 plants per hectare</b>
<b>Soil</b>	<b>Sedimentary alluvial soil from a more recent geological era, with a richer variety of rocks from galestro to alberese and granitic soil.</b>
<b>Yield per hectare</b>	<b>50 quintals</b>
<b>Harvest</b>	<b>Manual, last week of August</b>
<b>Yeast</b>	<b>Indigenous</b>
<b>Sulphite Content</b>	
<b>Vinification</b>	<b>Direct press of Sangiovese grapes, the whole vineyard is harvested purposely to produce this rosè. Grapes that arrive in the cellar are pressed, destemmed and left to macerate for one night. They will be separated from the skins on the following day.</b>
<b>Ageing</b>	<b>10-12 months in stainless steel</b>
<b>Tasting notes</b>	<b>Cappuccetto Rosa is not what we would necessarily define as an "easy" rosè, but wants to be a short-skin contact red, where the Sangiovese grapes picked early can enhance their energy and savoriness. We love to call it naked Sangiovese.</b>
<b>Availability</b>	<b>0,75 L</b>

