

SIBILLA DELLA GHERARDESCA

ROSÉ TOSCANA IGT - 2023

70% SYRAH – 30% SANGIOVESE

Vibrant, graceful and elegant, Sibilla is a rosé with a strong personality and for this reason it bears the name of Sibilla della Gherardesca, Gaddo's sister and a central figure in Florence and Tuscany in recent decades.

The grapes come from Cerreto Guidi, more specifically from Fattoria Montalbano. An excellent area for whites and rosés, it is characterized by sea breezes that come up from the river Arno and a good range of day- to night-time temperatures.

HARVEST, WINEMAKING AND AGING

Grapes are harvested between late August and early September, before ripening is complete, for freshness and longevity.

Both varieties are vinified without maceration and are subjected to crushing-destemming and soft pressing with pneumatic presses.

Fermentation takes place at a controlled temperature of 18° - 20°C thanks to selected yeasts.

Aging is carried out entirely in steel. Bottle aging lasts at least one month.

TASTING NOTES

The color is a brilliant, crystal-clear pink.

The nose is spherical, balanced and the floral notes are mainly reminiscent of fresh, just-blossomed roses. On the palate it is fresh, pristine and has a good structure. The most prominent notes are citrus.

Alcohol content: 12.00% Vol.

DELLA GHERARDESCA

