



ROSATO TERRA ROSSA IGT 2022



Brand	Carobbio
Wine	Terra Rossa Rosato
Classification	Igt
Production Area	Panzano in Chianti
Altitude	330 m. a.s.l.
Hillside	South/East
Soil	Galestro / Clay
Pruning system	Guyot
Vines/hectare	5-500
Grape Variety	Sangiovese
Harvest	By hand, 2nd week of September
Winemaking	Pressing: whole cluster with maceration of 24 hours Fermentation: 10 days at low T°
Refinement	6 months in stainless steel plus 1 month in bottle
Potential aging	3 years
Color	Light Cherry Red
Aroma	Fragrant and elegantly fruity, with prominent scents of strawberries and pink grapefruit
Taste	Dry, medium body, rich in tannins, well balanced
Serving Temperature	8-10 °C
Pairing Food	Raw and cooked shellfish, grilled fish, white meat, suitable for aperitif
Alcohol content	13,0%
Residual Sugar	< 1 g/l
Acidity	5,48 g/l
Free SO ₂	26 mg/l
Total SO ₂	72 mg/l
pH	3,27
Production	3000 bottles

Società Agricola Carobbio

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