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Cappuccetto Rosa - 2023

Toscana Rosato IGT

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 -

Appellation	Toscana Rosato IGT
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Grape variety	Sangiovese
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Vintage	2023
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First year of production	2022
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Alcohol	12,5%
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Number of bottles produced	6.600
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Vine training system and density	Guyot, 6.000 plants per hectare
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Soil	Sedimentary alluvial soil from a more recent geological era, with a richer variety of rocks from galestro to alberese and granitic soil.
Yield per hectare	50 quintals
Harvest	Manual, last week of August
Yeast	Indigenous
Sulphite Content	
Vinification	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.
Ageing	10-12 months in stainless steel
Tasting notes	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.
Availability	0,75 L

