



Cappuccetto Rosa - 2024

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

Grape variety Sangiovese

Vintage 2024

First year of production 2022

Alcohol 12%

Number of bottles produced 6.600

Vine training system and density Guyot, 6.000 plants per hectare

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 destemmed and pressed. They will be separated from the skins on the following day.
Ageing	10-12 months in stainless steel
Tasting notes	Cappuccetto Rosa is a charismatic rosé, flavorful, approachable and enjoyable; a combination that makes it perfect for any occasion, at any time. On the nose, floral aromas and small red fruits, with candy-like sweetness. Its saline finish lifts the flavors and gives it great versatility, even at different serving temperatures
Availability	0,75 L

