

HELIOS

Toscana Rosato IGT



Grapes: 100% Sangiovese

Vineyard: in “Villa Patrizia” at 450m a.s.l. upon a windy hill with a north/western exposure

Training system and production: spurred cordon 7000 kilos/ha

Soil composition: loam-clay with good structure and rich in limy stones

Vinification: the must lays for 4/6 hours upon the skin of the grapes. Low temperature alcoholic fermentation. In some dry vintages we can also squeeze a part of the grapes by picking it earlier than usual.

Harvest period: mid September

Serving temperature: 8-10° C

Pairing: cold cuts, fresh cheese, pizza

Colour: salmon pink, copper

Bouquet: fresh, elegant, strawberry and raspberry notes. Juicy with very good acidity. A real summer wine.

First vintage: 2011, in honour of Elio, the fourth generation



Villa Patrizia, azienda agricola biologica, di Alessio Casamatta
58050 Cana, Roccalbegna (GR)
tel. +39 0564 98 20 28 - fax. +39 0564 98 21 40
info@villa-patrizia.com www.villa-patrizia.com



VILLA PATRIZIA