

FATTORIA CASTELLINA



FUGGITIVO IGT TOSCANA ROSATO



MAIN VINEYARD DATA:

Soil: sandy-silty with the presence of sandstone and marl skeleton.

Vineyard: various company plots

Surface: 1 Ha

Planting density: 5000 vines \ha

Plant age: 5 years

Average yield : 1 kg / vine

Average altitude: 250 m a.s.l

Orientation: South-East

Grapes: 100% Sangiovese.

VINIFICATION:

Destemming of the fresh grapes and one night maceration.

In the morning racking and pressing of the grapes, followed by spontaneous fermentation, Aging of 6-8 months in cement.

Bottling without filtration and stabilization. Further refinement of at least two months in the bottle.

ORGANOLEPTIC CHARACTERISTICS:

it has an intense and brilliant pink, expressing notes of small red fruits such as raspberries and currants, cherries and fresh flowers on the nose, revealing a balanced, fresh, sapid sip with ample citrus persistence.

PAIRINGS:

fuggitivo goes ideally with fish soups and grilled or casserole fish. It also goes well with cured meats, roasted or grilled white meats and medium-aged cheeses

What does Fuggitivo mean:

In the company the wild boars eat 15/20% of our production, the fugitive being the only vine harvested before ripening to have greater drinkability and acidity, the wild boar cannot eat it

Azienda Agricola Biodinamica FATTORIA CASTELLINA

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