

# MORANDI

TOSCANA



We call Bricconcella a happy and energetic little girl, thanks to whom everything gets better. Managing to exalt the characteristics of each of us as she is the one who makes us excel.

**Denomination:**

TUSCAN ROSÉ typical geographical indication

**Variety:**

100% Sangiovese

**Certifications:**

ORGANIC with Suolo e Salute

**Vineyards:**

Height: 260 m.a.s.l

farming system Spurred Cordon

Density 3900 vines/hectar

Over the years in this location we have identified a particular balance which, if picked at the right time, gives us this rosé: delicate on the nose but with a good body when tasting. Also in this case the key word is balance.

**Harvest:**

Completely manual selection, collected in crates. The grapes are lightly pressed so as not to have the must in contact with the skins.

**Vinification:**

Decanted and fermented at a low temperature.

**Ageing:**

We like presenting it young so as to exalt all the aromas of a new wine, as such it remains in cement until the Spring when it is bottled and it is there that it evolves.

**First vintage:**

2018

**Bottles produced:**

2000 bottles a year

**Review:**

*Vintage 2019 | 91/100 James Suckling*

Light, peachy pink. Pleasant but timid aromas of yellow peaches with light floral notes and quite pronounced slate and fresh lemon coming through on the palate and finish.

Medium-bodied, tight and fresh with good tension.

Subtle and well made. Drink now.

