

FATTORIA
CASA DI TERRA

ALLEGRA - IGT TOSCANA ROSATO

Allegra is the name of Gessica Frollani's daughter, who represents the next generation of wine producers. A modern style of rosé, well-rounded and delicate to enjoy by the glass or with food thanks to its intense structure



VITICULTURE

Grape Varieties: 50% Merlot - 50% Syrah

Location: Bolgheri

Exposure: East - West

Vineyard age: 2007 - 2014

Soil type: clay-sandy soils with the presence of skeletal

Training system: VSP spur cordon pruned

Density of plant: 5.600 plants/ha

Yield: 9000 kg per hectare both Merlot and Syrah

WINE MAKING AND AGEING

Fermentation: 15 day–fermentation in stainless steel tanks at 16° C

Wine Ageing: 5 month–fermentation in stainless steel tanks with yeasts

TASTING NOTES

Allegra has a light red colour. With an enticing nose of grapefruit backed by layers of strawberry and cherry, this wine boasts a fresh and sweet finish

FOOD AND WINE PAIRING

Appetizer, fried vegetables, fish-based starters, and cheese