

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: Merlot - Syrah

Location: Bolgheri

Exposure: East - West

Vineyard age: 2007 - 2014

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

Training system: spur cordon pruned

Density of plant: 6.500 plants/ha

Yield per hectare: 80 q.li per hectare both Merlot and Syrah

WINE MAKING AND AGEING

Fermentation: the first fermentation is in stainless steel tanks at controlled temperature of 16°C.

Ageing: the wine stay for 5 months in stainless steel tanks with yeasts for the second fermentation.

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

WINE PAIRING

Appetizer, fried vegetables, pizza and caprese salad

www.fattoriacasaditerra.com


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info@fattoriacasaditerra.com