

# ROSÉ PRINCIPE CORSINI

## VINO SPUMANTE ROSATO



<b>Estate</b>	Villa Le Corti
<b>Denomination</b>	Vino Spumante Rosato
<b>Production area</b>	San Casciano in Val di Pesa, Florence
<b>Altitude</b>	270-350 m ASL
<b>Exposition</b>	South
<b>Soil composition</b>	Pliocenic hills rich of river stones
<b>Density of plantation</b>	5,800 plants per ha/2,347 plants per acres
<b>Training form</b>	Low spurred cordon
<b>Average age</b>	18 years
<b>Grape variety</b>	Sangiovese
<b>Fermentation</b>	Charmat through soft pressing of whole grapes. Fermentation of the must for 24 days at low temperature (14° C). Secondary fermentation for 12 weeks and elevage on yeasts for 1 month.
<b>Date of bottling</b>	September 2015
<b>Production in bottles</b>	10.000 (0,75 l); 300 (1,5 l)
<b>Alcohol level</b>	11,5 % vol.
<b>Pairing</b>	It's perfect on pizza, but also for any combination of shellfish or as an aperitif, it is also suitable as an entire meal in the warmer months

