



I BALZINI

"I think pink is my colour, I won't drink from no other. Never!"

The Feeling, Rosè

I BALZINI Pink Label IGP Colli della Toscana Centrale



TASTING NOTES

COLOR: A pink of fine intensity

AROMA: Floral and fruity. Characterized by notes of tea roses, lilies of the valley, and red fruit, particularly cherries and strawberries.

FLAVOR: Fresh and lively with a vibrant acidity and a fine persistence on the finish and aftertaste

SOIL: Of Pliocene origin, sedimentary formations characterized by the presence of alternating strata of yellow sands and clay with a notable presence of marine fossils.

MICRO-CLIMATE: Warm and temperate with average to elevated precipitation, with cold winters and warm to very warm summers and particularly sunny late afternoons and sunsets given the precise western exposure.

EXPOSURE: Southwestwards, with a north to south orientation of the vine rows.

VINEYARD WORK: Working of the soil alternating with a cover crop, a cordon de Royat training system. Crop thinning during the growing season and a final selection during the harvest; the grapes are picked by hand during the harvest, placed into small packing cases and given a further selection on a belt in the cellar before pressing.

GRAPES: Sangiovese and Merlot.

FERMENTATION: an immediate destemming and pressing. After a cold static decantation of the impurities, the must ferments in temperature-controlled stainless steel tanks at a temperature of 64° Fahrenheit (18° centigrade). The finished wine remains in stainless steel tanks until it is bottled.

SUGGESTIONS: To serve at a temperature between 50° and 54° Fahrenheit (10°-12° centigrade).

WITH FOOD: Ideal with hors d'oeuvres, fish dishes, and white meat.

PARTICULAR CHARACTERISTICS: The body of a red wine and the aromas of a white wine.