

*Donne
Fittipaldi*



"5" Rosato Frizzante Ancestrale

Donne Fittipaldi Frizzante Ancestrale Rosato I.G.T. Toscana is a wine that is out of the box. It is the only one of its kind, and the first example from its area of a wine that undergoes a natural second fermentation in the bottle, without being disgorged. It is a wine that is fresh and fruity, to be drunk on any occasion. It allows you to share the vivacity, attractiveness and delicacy of a glass of semi-sparkling wine, thanks to the characteristics conferred by this method of vinification on the grapes cultivated in our vineyards at Bolgheri.

First vintage produced: 2018

Variety: 100% Malbec.

Vineyard: Vigna del Bruciato.

Training system: Cordon Spur.

Yield per plant: 2 kilos per vine.

Harvest: beginning of September.

Vinification: The grapes are picked by hand and immediately pressed. The must is then fermented at a low temperature and subsequently bottled with a slight amount of residual sugar, necessary for triggering the second fermentation in bottle.

Maturation: At least 4 months in bottle.

Color: blush pink.

Scent: the nose is very fruity, with hints of strawberry and white peach.

Taste: a wine with a very fresh and extremely appealing style. The classic wine to be enjoyed on any occasion.

Alcohol content: 10.5% vol.

Serving suggestions: excellent as an aperitif, it also makes an ideal accompaniment for fish-based dishes, pasta or rice recipes, and cold cuts.

Serving temperature: 8-10°C (46-50°F)