



TENUTA DEGLI DEI



ESTER

IGT ROSÉ

Fresh and lively, the Rosè Tenuta Degli Dei is made only from Sangiovese grapes. Scent of rose petals and strawberry, persistent and mineral finish on the palate.

Appellation: **Colli Toscana Centrale IGT**

Viticulture: **Organic**

Area: **Panzano in Chianti**

Soil Panzano in Chianti: **Loose, medium mix, rich in marl**

Altitude Panzano: **400 mt slm**

Exposure: **South**

Grapes: **Sangiovese 100%**

Density: **6.000 vines per hectar**

Training system: **Spurred cordon**

Vinification: **The destemmed grapes are placed in the press waiting for the must to reach the right color intensity and then begin the fermentation at low temperature.**

Aging: **Stainless steel tanks / earthenware tanks 6 months**

Average bottle production: **10.000**

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