



ESTER

SANGIOVESE ROSÉ

Fresh and delicate, this rosé expresses the spontaneity and grace of selected Sangiovese grapes. The bouquet captivates with delicate notes of rose petals and strawberry, while the passage through cocciopesto enriches its complexity, imparting a persistent, mineral finish. Each glass invites you to discover a perfect balance of freshness, elegance, and authenticity.

Appellation: Colli Toscana Centrale IGT

Area: Panzano in Chianti

Viticulture: Organic

Soil: Loose, medium mix, rich in marl

Exposure: South

Altitude: 400 meters asl

Grape: Sangiovese 100%

Density: 6,000 vines per hectare

Training system: **Spurred cordon**

Vinification: The destemmed grapes are placed in the press, waiting

for them to reach the right color intensity and then begin fermentation

at a low temperature.

Aging: Stainless steel tanks / earthenware tanks for 6 months

Average production: 10,000 bottles

Società Agricola Degli Dei Srl

Via di San Leolino 56 - Località San Leolino - 50022 Panzano, Greve in Chianti - Fl t. +39 055 852593 - info@deglidei.com - www.deglidei.com