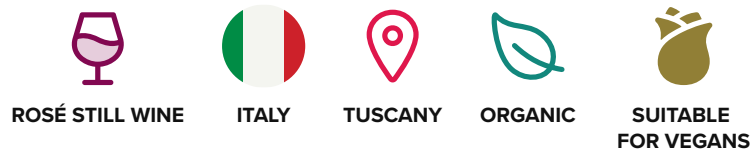


La Spinetta

Il Rosé di Casanova 2024



TASTING NOTE

On the palate, it is wonderfully fresh and delicate with satisfying minerality and an all-embracing acidity.

VINIFICATION

Grapes are carefully destemmed and softly pressed to avoid overstressing the berries. The must undergoes brief contact with the skins to achieve a well-balanced free-run juice. Alcoholic fermentation lasts around 12 days, after which the wine rests on its lees in stainless steel tanks for 4 months, enhancing its complexity and texture.

FOOD MATCHING

Octopus and Potato salad, Spaghetti with sea urchins

SIZE	75cl
VINTAGE	2024
ABV	12.5%
GRAPE VARIETIES	Prugnolo Gentile (50%), Sangiovese (50%)
CLOSURE	Diam
SKU CODE	J3726124
EXPRESSION	Delicate & Light Rose
COUNTRY	Italy
REGION	Tuscany
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Diam
PH	3.6
TOTAL ACIDITY	6.5g/l Tartaric
RESIDUAL SUGAR	2g/l
SKU	J3726124