



# Michelangelo



## **Rosso Toscano IGT**

*The Rosso Toscano "Belledaisy" comes from Sangiovese, Malvasia Nera and Colorino that, following a thinning green are picked at their proper ripening and vinified with all the necessary technologies that allow the exaltation of the typical features of the vines origin, thus obtaining a light product and drinkable product.*

*The wine has an intense ruby red color. The scent is large and complex with flavors of red fruits and jam. In the mouth it is round, fullbodied, with a slight aftertaste of ripe fruit. Ideal as a table wine.*

**DENOMINATION** Rosso Toscano IGT

**WINE TYPE** Dry red

**GRAPES** Sangiovese, Canaiolo, Colorino, Malvasia Nera

**VINEYARD LOCATION** Montespertoli, Castelfiorentino, Montaione, Gambassi Terme

**SOIL** Pliocene clays

**VINEYARD TRAINING SYSTEM** Guyot, Archetto toscano

**DENSITY SYSTEM** 4500-5000 vines/hectare

**VINEYARD AGE** 10-20 years

**YIELD** 80 hl/hectare

**HARVEST DATE** September/October

**AGING** At least 4 months in stainless steel