2018 Rose of Sangiovese

Harvest Dates: September 10th - 11th, 2018 **| Alcohol label %**: 12.7 **| pH**: 3.46 **| Acidity (TA)**: 5.7 **| Residual Sugar (g/L)**: 0.0

Growing Conditions

After a cold winter, with a bunch of snow, bud break arrived in May, leading into a warm spring. The summer was hot and dry with growing degree days for the year at near-normal levels. The harvest was beautiful with great weather throughout October, moderate temperatures, and less rainfall before harvest concluded allowing the grapes to ripen nicely. Mid-September is when these Sangiovese grapes came in for rose production.

Aging

100% Stainless steel

Bottling

With aromas of peach, apricot, and red cherry, this rose, with just a touch of sugar, rises from the glass. Perfect for a warm and sunny day, strawberry, apple, and peach carry through to a long finish of fruit and natural acidity. Drink now through 2024. 0.4% residual sugar. 3.46 pH and 5.7 g/L of titratable acidity.

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