

**‘GINA’**  
**IGT | TOSCANO ROSATO**

The new entry at Molino di Sant’Antimo. The Sangiovese grapes are meticulously selected for the purpose, destemmed without crushing, and after a brief period of maceration on the skins, they are pressed. Fermentation and ageing are in steel at a controlled temperature.

**GRAPE VARIETY:** 100% Sangiovese

**VINEYARDS NAME:** Podernuovo

**VINES AGE:** 30 years old

**ALTITUDE:** 250 MT A.S.L.

**VINEYARDS EXPOSURE:** North-East

**TRAINING SYSTEM:** Spurred Cordon

**HARVESTING PERIOD:** First decade of September

**VINIFICATION:** Destemming and soft pressing, 12 days of alcoholic fermentation into stainless steel tank at low temperature ( 14°C - 16°C )

**AGING:** 5 months on the lees in stainless steel tank

**FORMAT:** 750 ML

**PACKAGING:** Cases of 6 and 12 bottles 750 ML

