

FATTORIA CASA DI TERRA

ALLEGRA - IGT TOSCANA ROSATO

Gessica Frollani is one of the owners of the estate and Allegra is her daughter's name. It represents the next generation of wine producers. A modern style of rosé, lively and delicate to enjoy by the glass or, thanks to its structure, also with food.



VITICULTURE

Grape Varieties: 50% Merlot - 50% Syrah

Location: Bolgheri

Exposure: East - West

Vineyard age: 2007 - 2014

Soil type: clayey-sandy soils with the presence of skeletal

Training system: VSP spur cordon pruned

Density of plant: 5.600 plants/ha

Yield: 9000 kg per hectare both Merlot and Syrah

WINE MAKING AND AGEING

Fermentation: after a soft pressing of the grapes the juice is fermented in steel tanks with a temperature of 16°C for 15 days.

Wine Ageing: 5 months in stainless steel with a prolonged stay on the fermentation less.

TASTING NOTES

Allegra has a light cherry red colour. Notes of strawberry and cherry in the nose are a prelude to a fresh and mineral mouth, with sweet and satisfying finish.

FOOD & WINE PAIRING

Appetizer, fried vegetables, italian pizza, caprese salad.

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