

# FURTIVO IGT TOSCANA ROSATO 2017

## THE WINERY

Querceto di Castellina is perfectly situated between the villages of Castellina and Radda in Chianti, right in the center of the Chianti Classico. We are a family-run and certified organic winery dedicated to making wines that are a genuine representation of our unique terroir, and wholeheartedly believe that great wine is made in the vineyard. Our vineyards cover 11.2 hectares at an elevation between 420 and 480 meters asl, with 11 registered under the Chianti Classico DOCG.

## THE VINEYARDS

The soil is medium in texture with limestone marl and is rich in minerals. Altitude is 420-480 meters with a vine density between 4,800 and 6,666 plants per hectare, and the Cordon training system is used for the vines.

## TASTING NOTES

Floral notes of roses and iris with a subtle hint of herbs from the Mediterranean. Fresh and sapid in the mouth with a pleasing crispness. After one sip of this 100% Sangiovese rosé, you'll surely want another.

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<b>CLASSIFICATION</b>	<b>IGT Toscana Rosato</b>
<b>VARIETAL</b>	<b>100% Sangiovese</b>
<b>VINTAGE</b>	<b>2017</b>
<b>PRODUCTION AREA</b>	<b>Castellina in Chianti</b>
<b>AGING</b>	<b>4 months stainless steel tanks</b>
<b>ALCOHOL</b>	<b>13%</b>
<b>YIELD PER HECTARE:</b>	<b>50 hl</b>
<b>VITICULTURE</b>	<b>Certified Organic</b>
<b>HARVEST</b>	<b>Handpicked</b>
<b>NUMBER OF BOTTLES</b>	<b>7,000</b>

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