



PROFUMO DI GIOIA IGT Toscana Rosé

grape variety: 50% sangiovese 50% merlot

training system: spurred cordon

vineyards: organic farming, varied sunny exposures, 430 mt above sea level

type of soil: limestone, clay, marl and sandstone

wine making specs

destemming and soft pressing of the hand- harvested grapes

alcoholic fermentation in stainless steel tanks at a controlled temperature of 18°C

bottle aging for min. 5 months

CorteDomina di Micol Bonora - Radda in Chianti