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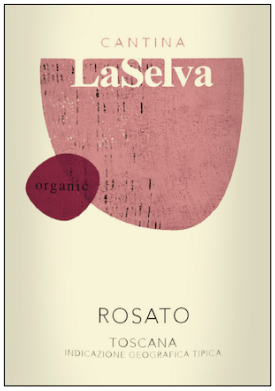

LaSELVA
Rosato

REGION/ ORIGIN	Tuscany Toscano I.G.T.	WINEMAKER	Roland Krebser
VINTAGE	2018	WINERY ESTABLISHED	1980
VARIETALS	70% Sangiovese 30% Ciliegiolo	VINEYARD(S)	Estate
ALCOHOL	12.5%	AGE OF VINEYARD(S)	5-17 years old
FERMENTATION	Stainless steel	SOIL TYPE	Galestro, Alberese Jurassic period
AGING	6 months	ELEVATION	5-50 meters
BARREL TYPE/ YEARS IN USE	None	FARMING METHODS	Organic certified
FILTER/FINING	Light single filtering Bentonite	HARVEST DATE	Late September
TOTAL SULFUR RS	87 mg/l 1.01 g/l	PRODUCTION	15,000 bottles

LaSelva has practiced organic farming since the beginning in 1980
Because it makes better wine, not because it's fashionable

LaSelva sits within the Maremma D.O.C. in the southern portion of Tuscany in a small town called Magliano, producing their phenomenal wines in an underground cellar built in 2000. Having started farming and vinifying in 1980 as a certified organic estate, LaSelva may arguably be the very first organic property with a certificate in all of Italy. Since the beginning, their extreme commitment to producing clean wines of integrity by keeping balance between the grapes and the environment they are raised in, is inspiring and authentic. There are four vineyards that the estate owns and farms, and their wide bottlings of various native and international varietals reaches to an annual production of about 180,000 bottles. Natural fermentation for their red wines, as well as neutral oak, and extremely low sulfur additions (if any), are a few practices LaSelva employs in order to give the greatest expression that they can in their fruit. This winery offers exceptional value in all that they do, and the personality within each wine is evident and extraordinary.

'Thanks to our commitment, to our love for nature and its balanced ecology, through painstaking attention to the vines and to their soils, our grapes are able to yield great wines.'

The *2018 LaSelva Rosato* is a classic Tuscan rosé that has ample structure, but is also light and deliciously fresh. Coming from a blend of the estate's organic Sangiovese vines as well as Ciliegiolo, the grapes are co-fermented together in stainless steel tanks and then rest there for several months before an early spring bottling. The finished result is rich in the nose with wild red and black berries, hints of herbs, and fresh salinity. The palate follows with dark but lifted berry fruit, clean and refreshing acidity, and a pure mineral driven edge on the finish.