



LaSELVA Rosato

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| REGION/ ORIGIN | Tuscany Toscana I.G.T. | WINEMAKER | Roland Krebser |
| VINTAGE | 2019 | WINERY ESTABLISHED | 1980 |
| VARIETALS | 70% Sangiovese 30% Cilieggiolo | VINEYARD(S) | Estate |
| ALCOHOL | 13.5% | 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 | Early September |
| TOTAL SULFUR RS | 63 mg/l 1.23 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 2019 *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 Cilieggiolo, 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, peach and nectarine, clean and refreshing acidity, and a pure mineral driven edge on the finish.