

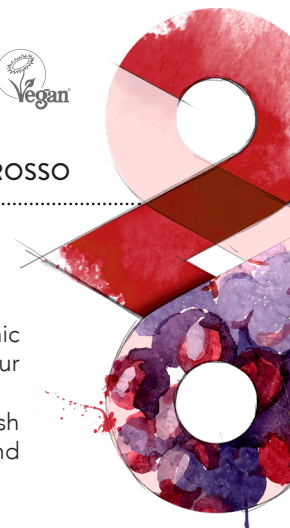
VENTISEI

ROSSO 2018



TOSCANA I.G.T. ROSSO

Fermented in stainless steel tanks with the use of indigenous yeasts Ventisei Rosso receives partial carbonic maceration, which adds that candied-fruit flavour we all love. It's all about fruit and elegance, it dances on your palate like an artful acrobat who always lands on his feet, smoothly and precisely. This is the wine you want for long chats and big thoughts, the ideal drink to wash your earthly worries away. Fresh raspberry notes, delicate underbrush hints and sweet spice aromas will charm you from the first sip. Juiciness and mineral finish will call for another glass straight away.



90% Sangiovese, 5% Merlot,
5% Cabernet Sauvignon



267 - 313 meters a.s.l.
876 - 1,027 feet a.s.l.



Variable, depending on
each single vineyard



Clay rich soils from
Pleistocene and Pliocene



Bush-trained, guyot and cordon-
trained from 10 to 27 years old



September



Alc. 12% by Vol.



24,280 bottles

ROSSO AT A GLANCE

LOOKS LIKE

A Keith Haring painting

FEELS LIKE

Jumping on a
bouncy castle

SOUNDS LIKE

Fun - We Are Young

SMELLS LIKE

Dinner in the Tuscan
countryside

TASTES LIKE

Pomegranate gems and
good conversation



Carbonic Maceration refers to a specific way of fermenting red wine, in which the alcoholic fermentation begins inside the grape itself. But how? Whole bunches are placed in a sealed tank which is filled with carbon dioxide. In the absence of oxygen the grapes start releasing enzymes and are hence able to breakdown the sugars into alcohol. The process doesn't last long. It is the winemaker's call to choose when to expose the grapes to oxygen in order to be pressed. Now the yeasts can start working to complete the fermentation process.



91 pts James Suckling
91 pts The Drinks Business