

**DUEMANI**  
COSTA TOSCANA

## SI ROSÉ

Si Rosé is 100% Syrah, fermented and aged in amphorae, bottled without being clarified or filtered. An alluring, bright antique pink in color. The nose is rich in strawberries and cherries, mild spices, distinctly floral notes, blueberries, and even a slight hint of tomato. On the palate, it is fruity, sweet and elegant, pleasantly spreading over the tongue, with high acidity and velvety fruit. Perfect with fish dishes such as crusted salmon, fried calamari, fish or meat carpaccio, and Niçoise salad.

GRAPES	100% Syrah
LOCATION OF VINEYARDS	Riparbella, Tuscany
ALTITUDE	350 meters asl
VINE TRAINING	Alberello bush vines
PLANTING DENSITY	8,000 plants per hectare
SOILS	Characterized by high salinity, with up to 40% clay and calcareous rocks
VINIFICATION	The must is cold-decanted for about 2 days and spontaneously fermented in 300-litre amphorae, where it remains for the entire ageing period. It does not undergo clarification or filtration.
CERTIFICATIONS	BioAgricert Organic certification Demeter Biodynamic certification
ALCOHOL CONTENT	13.0%
OENOLOGIST	Luca d'Attoma



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