

ORO DI CAIAROSSA 2020

IGT TOSCANA

100% Petit Manseng



Climate Condition

The unique microclimate of the Tuscan coast!

The year 2021 was characterised by a cold and wet winter, with temperatures as low as -3 °C in February. March was dry with above-average maximum temperatures, which accelerated sprouting. Spring, on the other hand, was cool and rainy with a frost recorded on 8 April. Thanks to the arrival of an anticyclone at the end of May, the weather remained dry and stable until the end of August. These climatic conditions allowed the grapes to reach full ripeness, maintaining good acidity and excellent aromatic character.

Winemaking

Harvest:

The late harvest allowed us to achieve a perfect balance between sugars and acidity. The Petit Manseng was harvested by hand on 25 October.

Vinification:

The whole grapes are first gently pressed. Spontaneous alcoholic fermentation takes place in French oak barriques.

Aging:

The wine ages in the same barriques used for the alcoholic fermentation for 10 months.

Alcohol:

12,5%