

CONTI DI SAN BONIFACIO

2023

CONTI DI SAN BONIFACIO IGT ROSE

TOSCANA IGT • TUSCANY • ITALY • EUROPE

TECHNICAL DETAILS

Estate

The 2022 growing season was defined by mild winter conditions with abundant rainfall that guaranteed generous groundwater resources available for the beginning of the vines' vegetative cycle. Spring was initially cool but continued with temperatures in line with seasonal averages prompting normal bloom and fruit set. Summer weather, relatively hot and dry, ensured normal vine growth and optimal development and ripening of the berries.

Winemaking Harvest

This wine was made with the first grapes that are harvested each year in the first half of September, manual harvesting in small 12 kg boxes, and a further selection of grapes took place prior to pressing. in stainless steel tanks at a controlled temperature.

Food Suggestions

Pairs well with an aperitif or with grilled fish and shellfish dishes, grilled poultry, soft mild cheeses, salads, berries, and stone fruits with fresh cream, fritto misto, or charcuterie.

TASTING NOTES

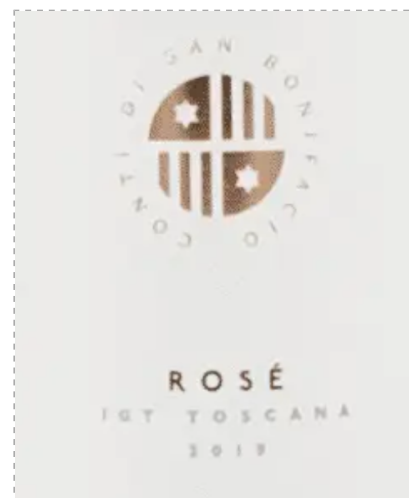
It is pale coral pink in the glass. Enticing aromas of juicy summer fruits such as strawberries, raspberries, notes of melon and white peach. Upon the palate, it appears delicate and soft with fresh acidity.

Grape blend of Sangiovese 80 and Ciliegiolo 20%.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Organic
- Family-Owned
- ABV%: 12.6
- Class: Rose

[CONTIDISANBONIFACIO.COM/WINERY/OUR-WINES/](https://contidisanbonifacio.com/winery/our-wines/)

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

