



TORRE A CONA  
CONTE ROSSI DI MONTELERA

# FONTESANTA /

## TOSCANA ROSATO IGT



**Description and Tasting Notes** - Made from Merlot grapes, Fontesanta Rosato ferments in stainless steel at a controlled temperature. With a brilliant pale pink colour, it offers a broad bouquet of rose petals, complemented by delicate fruity notes of pink grapefruit. Fragrant and refined, it stands out for its elegance. It's clear, luminous pale pink hue anticipates an expressive bouquet of violet, black cherry, peach, and fruity hints of pink grapefruit. On the palate, freshness prevails, supported by good acidity and minerality. The lingering notes of grapefruit and a pleasant savouriness make it a perfect rosé for summer aperitifs.

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**Uve** - 100% Merlot

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**Vineyard** - Different vineyard plots of the estate, situated at an altitude of 300 to 330 m a.s.l.

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**Soil composition** - Clay-loam

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**Harvest period** - Beginning of September

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**Vinification** - Vinified in white. Alcoholic fermentation takes place in stainless steel at a controlled temperature (16°C / 61°F). Malolactic fermentation is not carried out.

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**Ageing** - In bottle for approximately 3 months.

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**Service temperature** - 10-12°C / 50-54°F

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**Bottle produced** - ca. 2,000

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**Formats available** - lt 0.75