

IANOS BRUT ROSE

Appellation: IGT Toscana

Vintage: 2021

Number of bottles produced: 3500

Grape Variety: 60% sangiovese, 30% Syrah, 10% merlot.

Fermentation: A controlled temperature not above 18°C, 64° F

Maceration:

Alcohol content: 11 % Vol

Area of Production: Colli di Marsiliana, winery's vineyards

Average Altitude: 90-100 mt

Soil type: Clay based, medium-textured

Grape yield: 8 tons/hectare.

Plant density: 5000 vines/ha

Tasting notes

Fresh and persistent on the palate with strong mineral and fruit notes.

Food pairing

Ideal as an aperitif with cured meats and crostini, as well as with white meat, fish dishes, including fish soups such as bouillabaisse.



