

Pinko Pallino

Is a Rosé bottling produced from a blend of both early harvested Teroldego fruit and the bleeding off part of the sangiovese juice from the later harvested Gigìo fruit. (Bleeding off some of the Gigìo juice allows us to achieve higher concentration for the Gigìo final wine). The quality of the fruit for this Rosé wine is therefore of the highest quality we produce. It is a gorgeous, radiant pink, grapefruit color, dry, with long acidity and structure, yet very easy to drink on a hot summer day. Pinko Pallino is released just six months after harvest and it is only aged in steel vats.

VINEYARD	La Noce vineyard on the property of POGGIO LA NOCE, Fiesole (Province of Florence, Tuscany, Italy).
APPELLATION	IGT Toscana
VARIETALS	Blend of Teroldego with a small percentage of Sangiovese
SOIL	Medium-textured, predominantly calcareous marl breakdown of alberese and galestro strata, with abundant gravel-rocky mixture
VINEYARD ELEVATION	800 ft elevation, 250 meters above sea level
ORIENTATION	South South-West facing
VINEYARD SIZE	5 acres
AVERAGE VINE AGE	Planted partly in 2000 and partly in 2006
YIELDS	40 hectoliter/hectare
TRAINING SYSTEM	Spur-pruned cordon for the Sangiovese and Guyot for the Teroldego
HARVEST	Typically, around the middle of September. The Rosé grapes are the first to be harvested and we look to pick grapes with lower maturity level (and less alcohol potential). They are handpicked and brought immediately to the cellar for further selection.
WINEMAKING	The grape clusters are pressed whole and immediately. The juice is then left to ferment in a steel vat at cooler temperatures.

POGGIO la NOCE

FIESOLE, ITALIA

In parallel some of the bled off juice from Gigìo is also fermented separately. This juice will have had minimal contact with the skins and will therefore remain light colored.

When both fermentations will be complete, the two batches will be blended together to build the final Rosé wine.

AGEING The wine will rest in stainless steel vats for a few months again at cooler temperatures (8 to 10 degrees celcius) until it is bottled. It releases roughly 6-9 months later.

BOTTLES PRODUCED 2500 bottles

ALCOHOL 12% to 13%

POTENTIAL CELLARING To be drunk young

TASTING NOTES Italian Association of Sommeliers: "Vibrant with antique rose color. The fragrance of fruits, strawberries, rawsbery, and mandarine hit you upfront, followed by rose petals and an accent of pepper mint. The taste is pleasant offering freshness and fruitiness on the finish."

