

WINE TECHNICAL SHEET

VIVAJA

Terre di Pisa DOC Rosato



Vintage: 2024

Type: Rosé

Classification: Terre di Pisa DOC Rosato

Grape Variety: 100% Sangiovese

Production: 10,000 bottles.

Location: Terricciola (PI)

Yield per hectare: 80 quintals

Exposure & Altitude: East - Southeast - 350m a.s.l.

Soil: Clay-sandy

Year of Plantation: 2006

Harvest: First decade of September

Plant Density: 5,600 plants per hectare

Training System: Spur-Pruned Cordon

Vinification & Aging: 6 months in stainless steel

Alcohol Content: 12%

Residual Sugar: 2.5g/l

Total Acidity: 5.20

pH: 3.10

Tasting Notes: delicate and bright pink color. A broad aroma with fresh floral notes and red fruit. On the palate, it is pleasantly caressing, savory, mineral, and fresh.

Food Pairing: ideal for seafood cuisine, excellent as an aperitif, and an interesting match for oriental cuisine and sushi.

Serving Temperature: 12°C



BADIA DI MORRONA