



COLLE ADIMARI

t u s c a n y f a r m



LA BEPPA

ROSATO | IGT TOSCANA

La Beppa is our rosato produced with sangiovese grapes picked in the “Vigna Nova” and native Canaiolo grapes.

This wine is not very elaborate - it is characteristic of the territory with its natural, unusual colour.

While composed and elegant to the nose, in the mouth it is at its best, keeping a perfect balance between volume, the pleasant acidity typical of sangiovese, and harmony.



WINE NAME

La Beppa

DENOMINATION

Indicazione Geografica Tipica Toscana

BOTTLE SIZE

750 ml

GRAPE VARIETY

Sangiovese 70%
Canaiolo 30%

SOIL ORIGIN

Mixed clay

VINE TRAINING SYSTEM

Pruned-spur cordon-trained

VINEYARD DENSITY

4000 plants per hectare

AVERAGE PLANT AGE

10 years

HARVEST TIME

End of August

WINE-MAKING AND AGING

Hand harvested.

Fermentation in steel with pumping over of air and brief grape-skin maceration with cold temperature.

Matured in steel vats.

AGING IN BOTTLES

2 months

ALCOL CONTENT

12,5 % vol

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www.colleadimari.com