## DDDDDDD SCOLOMBAIA ROSATO

Dante and Helena Lomazzi farm biodyna mically, living the peaceful Tuscan life full of joy, good wine, good food and good company that we all dream of. They have 4 hectares that have been in Dante's family for generations. The soil is mostly red clay and full of fossils. They work the vineyard like a garden and are entirely to be loved and envied.

**VINTAGE: 2021 REGION:** Tuscany, Italy **GRAPES:** Sangiovese **YEASTS:** Native **MACERATION:** Direct press **FERMENTATION:** Semi-carbonic in stainless steel AGING: 6 months in stainless steel **CLARIFICATION/FILTRATION: Unfiltered/** Unfined ADDED SO2: None **FARMING: Biodynamic ALCOHOL CONTENT: 13%** SOIL: Clay, argillous calcar with fossil shell VINE AGE: 17-57 years **TOTAL PRODUCTION: 1100 bottles** VOLUME: 750mL

