

IÀNOS

SPUMANTE BRUT ROSÉ

APPELLATION	IGT Toscana
GRAPE VARIETY	60% Sangiovese, 30% Syrah, 10% Merlot
VINTAGE	2024
ALCOHOL CONTENT	12.5% Vol

WINE-MAKING

MACERATION	14 days
FERMENTATION	A controlled temperature not above 18°C (64°F)
BOTTLES PRODUCED	7000
BOTTLING PERIOD	September 2025

VINEYARD

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.

