



# GAMAL ROSA IGT Sheet vintage 2021 BIO

## Indicazione geografica tipica

#### **DESCRIPTION**

#### **SHEET VINTAGE 2021 BIO**

CLIMATE: The 2021 vintage began with excellent climatic conditions and water resources for the summer.

In April there was an anomalous and late frost which affected the quantity of the grapes, but then the spring was balanced, with the right rainfall alternating with days of intense sunshine.

After a rather hot summer, in the second fortnight of August there were 2 rainy events that gave breath and water reserves to the grapes for a balanced ripening.

The low quantity had a positive effect on the quality of the grapes that arrived at the harvest with a perfect degree of ripeness, a concentration of polyphenols and an excellent component of finesse.

The aromas are intense and the tannins elegant. As often happens when the climatic conditions are difficult, the human factor is essential, and the attention in the vineyard is reflected in the products obtained.

The 2021 vintage will be characterized over time by the balance of the wines and their predisposition to aging.

HARVEST: : last week of August

GRAPE: 80% sangiovese, 20% shiraz

VINIFICATION: fermentation in steel vats at controlled temperature, fermentation temperature: 12-14 ° C, batonnage on the lees for 4 months at a temperature of around

12°c

PRODUCTION: 1.500 bottles

ANALYSIS: Alcool svolto(%): 13,3, Acidità totale (g/lt.): 6,8, Acidità volatile (g/lt.):0,30, SO2 LIbera (mg/lt.): 33, SO2 Totale (mg/lt.): 84, pH: 3,1

DESCRIPTION: good aromas, with floral notes and an ethereal background. The flavor is enveloping, has mineral notes, combined with a great drinkability and persistence. The sustained acidity of this wine leaves a pleasant sensation of freshness in the mouth.

GASTRONOMIC ACCOMPANIMENTS: it is served around 8-10  $^{\circ}$  C, excellent as an aperitif in combination with salty and fried snacks

### Reviews and valutations



Brilliant salmon pink with orange reflections. Floral notes on the nose, a touch of peach, then a light spicy note in the aftertaste. Drink well on the palate, fresh and juicy, with a mineral finish, it can still ripen.







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