

MAGNOLIA

CLASSIC METHOD BRUT ROSÉ WINE

Production Area: Pian di Rocca - Castiglione della Pescaia (GR)

Grape Variety: Sangiovese

Soil: Deep, sandy-loam, moderately rich in organic matter.

Climate: Mediterranean maritime, with mild, rainy winters and hot, dry summers tempered by sea breezes.

Training System: guyot

Harvest Method: Hand-picked, in small crates

Vinification: Upon arrival at the winery, the grapes are carefully destemmed and gently pressed. The resulting must undergoes fermentation in stainless steel tanks at a controlled temperature of approximately 16°C. After fermentation, the wine is bottled to undergo the traditional method (Méthode Champenoise) second fermentation in bottle.

Aging Process: The wine rests on the lees for a minimum of 36 months, undergoing periodic remuage to ensure optimal refinement.

Tasting Notes: The extended 36-month maturation, combined with the significant diurnal temperature variations typical of the harvest period, lends this wine remarkable aromatic complexity and a fine, elegant perlage. The maritime terroir enhances its freshness and mineral character. This is a dynamic and vibrant sparkling wine, with delicate red fruit notes and subtle hints of levure-derived nuances.

Aging Potential: 5 years

Serving Temperature: 6 - 8 °C



Alessandro Tofanelli
"Magnolia fiorita"