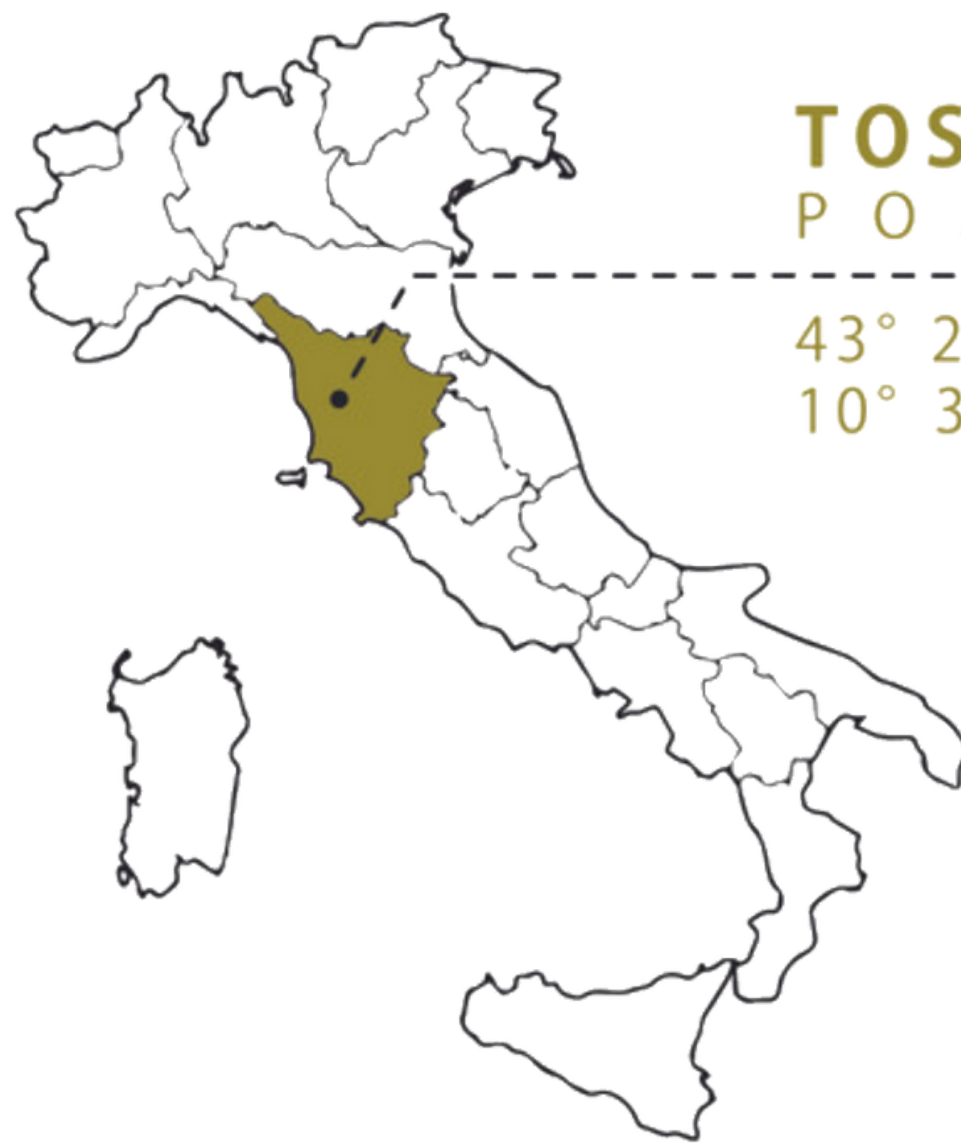


GIANNI MOSCARDINI



**TOSCANA**  
P O M A I A  
43° 26' 16" N  
10° 33' 43" E

foundation year 2008

territory extension 13 ha



Vines:

Sangiovese, Merlot, Ciliegiolo,  
Cabernet Franc, Teroldego,  
Fiano, Vermentino, Verdicchio.



Agronomist: Gianni Moscardini

Enologist: Emiliano Falsini

It is on this plateau, placed at about 180 m altitude that slowly degrades towards south-west, that all the fundamental components to give origin to elegant, structured and quality wines are found.

The soil varies from pure calcareous of sedimentary nature and marine origin, to stone and arid of magmatic-volcanic origin, encountering zones with sedimentary nature of deep sea clay.

The climate, where the sun, the light and the continuous breezes give health to the grapes and the thermal excursions give scents and slow maturation.

## Gianni Moscardini

is located in the northern maremma, about 30 km north of Bolgheri.

The lands are located on a plateau not distant from the town of Pomaia.

There, where nature has created a mosaic of lands of different composition, vineyards were planted with the will to produce wines that express the potentials of the single varieties and the exclusive terroir.

## PENTEIO

### Costa Toscana Rosato Ciliegiolo IGT



GRAPE

Ciliegiolo 100%

## VINIFICATION

The grapes from the plots cultivated in Ciliegiolo are harvested manually by carrying out two different passages at a distance of about 10 days from each other. Those of the first step are intended for Rosé, the pressing is soft and the static decantation is made cold, the fermentation of the clear must takes place in steel at a temperature of 16 ° C with selected yeasts.

## MATURATION

3/4 months in steel in contact with fermentation yeasts. 2 months in bottle.

## TASTING NOTES

Pale pink in color, it opens on the nose with notes of fresh red fruit, strawberry and cherry. In the mouth it is savory, vibrant designed to enhance the different facets of the starting variety.