



TJ

I.G.T. Toscana Rosato

GRAPE PERCENTAGES

100% Sangiovese

FERMENTATION

Upon arrival in the winery, the grapes from a selection of Sangiovese grapes, were harvested by hand in our vineyards, de-stalked and gently pressed.

The must, together with its skins, then underwent cold maceration overnight, allowing the extraction of colour and the more delicate aromatic components and preserving the typical freshness and aromatic character of Sangiovese. The must was then transferred to stainless steel tanks where alcoholic fermentation took place at a controlled temperature of 16°C. It was bottled in the spring following the harvest, allowing "TJ" to fully express its characteristics of balance, pleasantness and aromatic intensity, as well as a lingering freshness and persistent flavour, also guaranteed by the exclusive screw cap closure.

NOTES

TJ is a celebration of the private and professional union between Michele Jermann and Emanuela Tamburini, who dedicate this wine, created from the experience of their family history, to their daughter Mariadele.

ORGANOLEPTIC CHARACTERISTICS

Pale pink in colour, it has a velvety bouquet reminiscent of fresh strawberries and a hint of violets. It has a full-bodied, harmonious and soft taste.

ACCOMPANIMENTS

Focaccia, cold meats and fresh cheeses, first courses with white meats, crustaceans and fish (mixed cooked and raw), classic, simple and 'marinara' pizza.

Recommended serving temperature 8 °C.

