



La Gerla di Rossi Alessandro,  
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## ORGANOLEPTIC CARD

Wine name:	<i>Aisna (Etruscan for divine)</i>
Wine type:	Rosso Toscano I.G.T. vintage 2021
Vineyards position:	Hillside, 230-270 meters loc. Poggio Beccaio
Grape variety:	Sangiovese Grosso
Training System	Cordone Speronato
Average age of vines in production	30 Years
Cultivation methods	Deep pruning, restriction of production to a few grape bunches from each vine, grape selection and harvest by hand.
Vinification methods	Loose grape pressing; temperature controlled (28°C), fermentation with 15 days of maceration;
Alcohol content:	13.50 %
Total acidity:	5,00
Ph:	3,56
Ageing (maturing):	Stainless Steel.
Average yearly production	1333 bottles of 0,75 lt;-
Ageability:	5 years
Organoleptic profile:	
Color:	Red Ruby
Taste:	Fresh and brinkable, sapid in the finish
Perfume:	Rosmary, tyme, red cherry
Food pairing:	Pasta, Pizza, cheese, viel, chichen, tasty fish
Serving advice:	The best temperature will be 19°C, but the wine may also be put in the fridge and served chiller, especially in summer time