

MASTRO SCHEIDT

FAMILY  CELLARS

2018 Rosé of Sangiovese

Technical Information

Alc %: 13.5
pH: 3.5
RS: Less than 1 g/L
Cooperage: 100% Neutral French
Aging: 4 months
Fermentation: In barrel
Winemaker: David Scheidt

Vintage Notes

While technically not a drought year, 2018 offered a long growing season when compared to the last several vintages, allowing for greater hangtime on the vine.

Winemaker Notes

Rosé of Sangiovese has quickly become a favorite. The wine was created using a classic “straight to press” method, similar to that of white wine, where whole cluster Sangiovese is quickly pressed out with a minimum of skin contact, accentuating bright fruit and acidity.

The juice was placed in stainless steel overnight to settle and the sediment removed prior to primary fermentation. Fermentation began in stainless steel and was transferred to last year’s Sangiovese barrels to complete primary fermentation for another 15 days. The wine was then racked off the gross lees and returned to barrel, where it was stirred twice, or bâtonnage, adding texture to the wine.

The result is pale pink in color, with a bit more depth on the palate. The wine was fermented dry.



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