

Agricola Ludus



# L'Aura

*Enveloping as the horizon tinged with pink at dusk, our organic rosé transmits positive vibes and tastes of a good future.*

## Appellation

Toscana Rosato

## Grapes

Sangiovese 70%, Canaiolo 30%.

## Climate

Mainly Mediterranean with modest continental influences, mild winters, very hot and dry summers.

## Management of the vineyards

Vineyards in organic conversion, guyot pruning system, 180-200 metres above sea level.

## Wine-making

After the whole grapes are softly pressed, they undergo a very short maceration on the skins at low temperature.

Fermentation in stainless steel tanks at a controlled temperature of max. 15° for 4 weeks. The new wine is then aged for 4 months on its fine lees.

## Tasting notes

Day-bright, delicate pink robe. Intense floral aromas, followed by scents of tropical fruit, grapefruit and hints of aromatic herbs. The taste is dry, fresh and captivating, with a pleasant mineral finish.

## Bottle

Also the choice of the packaging expresses a territory and a heritage of values focused on eco-sustainability: the bottle is in fact produced with a lighter glass, its specific weight is only 395 grams.

## Label

A project that was born with Ludovica and for Ludovica, and she is undoubtedly its protagonist. As a matter of fact the graphics of the label originate from her hands and imagination.

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