

# 2022 FRANCESCA GRILLO ROSATO

## Special & Pure

A Rosato bearing my mothers name that expresses her softly spoken manners in a style she orchestrated me to vinifi for her via her upbringing of a natural progression of zero sulfite dosage.

<b>Region</b>	Barossa
<b>Sub-Region</b>	Mount McKenzie & Moppa Springs
<b>Altitude</b>	355 - 380 metres
<b>Soil</b>	Schist Rock alluvials & clay loam over ironstone shales
<b>Trellis System</b>	Single wire
<b>Varietal Blend</b>	Sangiovese
<b>Age of Vines</b>	20 years
<b>Alc/vol</b>	13%
<b>Closure</b>	Crown
<b>Yield per Acre</b>	2.5 ton
<b>Total Production</b>	3600 x 750ml bottles
<b>Winemaking</b>	Handpicked during the first cool light hours of the morning, 100% whole bunch basket pressed to seasoned puncheon French oak for natural fermentation with lees aging for 6 months prior to bottling.
<b>Vineyard</b>	Sangiovese vines from our original farmhouse located at Mt McKenzie at an altitude of 380mt that lays upon a clay loam and shaley schist rock bed. Second vineyard located at Moppa Springs at an altitude of 355mt that lays upon red clay loam and iron stone.
<b>Vintage</b>	Very mild through spring and summer, with good top-up rainfall, a mild long dry summer has fruit of amazing flavours and natural holding acidity.
<b>Style</b>	Beautifully perfumed & complex, aromatics of musk, white cherries & aniseed. Bursts of flavours carry through from the aromatics with spicy acidity, chalky crunchy texture, salivating & dry.

