



FLOR SILVESTRE

BALESTRA ZINGARETTI HNOS.

DATA SHEET: - *Unfiltered* - SANGIOVESE ROSÉ

LINE: COLORES

HARVESTING METHOD: Hand harvesting.

VINEYARD: Sandy, stony and alluvial soil. The vineyard is located at one of the Río Las Tunas river banks, in Agua Amarga. Old vineyard.

WINEMAKING

METHOD:

The grapes arrive to the winery and are pressed in clusters. The wine is left in contact with the skins for 3 hours. The fermentation is spontaneous and it is carried out in concrete eggs using indigenous yeasts at temperatures from 13° to 15°C. It is a slow, low-temperature fermentation. After 6 months, the wine is bottled without having being clarified, filtered or stabilized.

TASTING NOTES: This is a bright rosé wine with pronounced aromatic intensity, showing notes of sour cherry, red cherry, yellow raspberry, rose petals, and rosehip. On the palate, it is dry, with refreshing acidity and good body, making it a complex and elegant rosé.

“Colores is the way we manifest our rebelliousness, it is our way of defying the rules. We want nature to be in charge of everything, being terroir the true protagonist of this story. We do not want a wine in disguise; we want it to be real, raw, unfettered.”



Winemaking: Agustín Balestra Zingaretti, agricultural engineer

Viticulturists: Santiago Balestra Zingaretti / Agustín Balestra Zingaretti