

Ficomontanino



Noble Kara IGT Toscana Rosato



At a Glance:

- **Appellation:** IGT Toscana
- **Uvaggio:** Sangiovese (100%)
- **Average Annual Production:** 3,000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the Ficomontano, Melogranino, and Campo Cavalli parcels, between Lake Chiusi and the Cetona hillside.
- **Soil Types and Compositions:** Sands and clay
- **Vine Age, Training, and Density:** Trained in Guyot and Cordon de Royat, vines average 15-30 years old.
- **Average Yields:** Controlled through pruning and debudding, yields average 40-50 hl/ha.
- **Average Harvest Date and Type:** Entirely manual, usually late September

In The Cellar:

- **Fermentation:** After 24-hours on its skins, wine ferments spontaneously in stainless-steel tanks.
- **Pressing:** Vertical basket press
- **Time on Lees:** Wine remains on its fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Spontaneous, directly following alcoholic fermentation
- **Élevage:** c. 6 months in stainless-steel tanks.
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** c. 50 mg/l total sulfur

In The Glass:

Named after one of Maria Sole's grandfather's favorite horses, Noble Kara claims its rightful place in the proud tradition of "real" rosé wines—rosés made from fully ripe, healthy grapes trusted to ferment on their own and allowed to express a natural depth of color. Pure Sangiovese from three different parcels on the property—Ficomontano, Melogranino, and Campo Cavalli—this vivacious wine provides depth and balance and is an excellent showcase of this estate's prowess.