



VINITY  
WINE COMPANY

## Tenuta San Vincenti Toscana Rosato "Gote Rosa"

### Overview

- From the same historic hills that give San Vincenti's Chianti Classico its structure comes something entirely different: Gote Rose ("pink cheeks" in Italian) in homage to the soft blush of the Tuscan sun. This is a fresh Sangiovese rosé made in the classic Provençal style, direct-pressed for maximum freshness and delicacy. Grown on the estate's sand-and-marl vineyards above Gaiole in Chianti, in the very heart of Chianti's oldest winegrowing zone, this rosé pours a pale, luminous pink and opens with bright red berries and a whisper of fresh-cut herbs. The striking label, created by a San Francisco-based artist, captures the playful beauty, warmth, and effortless charm of Tuscany.

**Appellation:** Toscana Rosato IGT

**Type:** Red, dry

**Varietals:** 90% Sangiovese; 10% Merlot

### Winemaking and Vineyard Notes

**Estate:** 60 hectares in Gaiole in Chianti, in the historically oldest zone of the Chianti Classico territory, 30 km from Siena; vineyards run along a north-south hilly ridge.

**Elevation:** Roughly 350–450 m a.s.l.

**Soil:** Sand and marl (ancient marine deposits), veined with sandstone.

**Exposure:** Southeast to southwest, fully exposed to midday sun.

**Vinification:** Made using the Provençal method — grapes gently pressed with minimal skin contact for a pale color and delicate extraction, fermented cool to preserve freshness and aromatics.

### Tasting Notes

**Color:** Pale pink with bright reflections

**Nose:** Fresh red berries and delicate floral, herbal notes

**Palate:** Crisp and dry, light-bodied, with lively acidity and a clean finish

**Serving Temperature:** Serve well-chilled, 8–10°C

### Food Pairing

Ideal as an aperitif, with fish dishes, and light appetizers such as tartine.



Nestled in Gaiole in Chianti, in the historically oldest heart of the Chianti Classico zone, **Tenuta San Vincenti** is a 60-hectare estate owned by Roberto Pucci and guided by celebrated oenologist Carlo Ferrini. Vineyards climb a north-south ridge between 350 and 600 meters, rooted in sand-and-marl soils layered with ancient marine deposits. Two historic parcels, Stignano and Le Corticelle, supply old and young-vine Sangiovese alongside Merlot. The result is wine of real character and precision, expressing Chianti's most storied terroir with clarity, restraint, and unmistakable sense of place.