



Rosato

Maremma Toscana Rosato DOC

A pale and brilliant pink colour reminiscent of peach skin with bright and luminous reflections. Aromas of exotic fruit, very intense and inviting: above all mango and ripe papaya. On the palate, great vivacity and acidic tension, amiability and aromatic richness, with a savoury finish, a pleasant elegance and harmony between the components.

The vinification process:

The grapes are harvested by hand in the coldest hours of the morning, when the phenolic ripening of the Sangiovese is still far away, but the grapes begin to have their aromatic identity. Once arrived in the cellar it is immediately crushed and pressed softly without the maceration of the skins, then, the must is conducted in stainless steel thermo-conditioned tanks. The fermentation is carried out at a temperature of max 14 °C to protect the fragrance and the cleanliness of the aromas. After the alcoholic fermentation the wine is left in steel tanks, where it remains on the fine lees for a total of about 3 months. The assembly, stabilization and bottling operations follow, carried out approximately 6 months after the harvest.



Grape varieties: Sangiovese 100%

Area of origin: Montenero d'Orcia, Castel del Piano, Grosseto (Tuscany)

Soil type: clayey, medium-calcareous

Average altitude: 200 m s.l.m.

Vine breeding: Guyot

Planting density: 4.500 piante/HA

Yield of grapes per hectare: 70 q.li/HA

Harvest period: first ten days of September

Alcohol content: 13-13,5 % vol.

pH: 3,25-3,35

Total Acidity: 5,70-6,30 g/L

Sugary residue: 1,00-2,00 g/L

Service tips

Temperature around 8 °C in medium-large glasses.

Food pairings

Ideal to accompany hors – d'oeuvres of cold cuts and cheeses and any seafood menu.