



ROSATO

Maremma Toscana DOC

FIRST VINTAGE	TYOLOGY	GRAPES	VINEYARDS
2022	Fruity and floral rosé, with a good freshness	100% Sangiovese	Gavorrano (GR)

Produced entirely from Sangiovese grapes, harvested in the Rocca di Frassinello vineyards. A wine with a pale pink peach petal color thanks to the brief contact of the flower must with the skins. In the glass it expresses great freshness and sapidity, characteristics that refer to the Provençal style of the best French rosés.

Tasting notes: a sip with fruity notes of peach and pomegranate. Soft, savory and elegant with a light spiciness and a long finish of fresh almonds.

Pairing: being perfect for the happy hour, it matches well with fish starters and dishes, baked vegetables, white meat, and different kinds of cheese.

Municipality of production: Gavorrano (GR)

Soil type: medium mix rich in skeleton

Vineyard altitude: 90 mt. s.l.m.

Training system: spurred cordon

Planting density: 5.900 plants per hectare

Grape yield per hectares: 55Ql

Harvesting period: end of august, early september

Vinification: in steel

Malolactic fermentation: done

Aging: in steel and bottle

Duration of the aging in bottle: 2 months

Available formats: 0,75 l

