

Rosè Maremma Toscana DOC

GRAPES:	Sangiovese
PRODUCTION ZONE:	The commune of Civitella Paganico in Tuscany's Maremma region
ALTITUDE:	120 – 170 m (390 - 560 ft.) above sea level
TYPE OF SOIL:	Medium-textured; clay-based
VINE TRAINING SYSTEM:	Cordon Spur
PLANT DENSITY:	5,100 vines per hectare (2,065 per acre)
HARVEST PERIOD:	Second half of September
ALCOHOL LEVEL:	14.50% vol.
SERVING TEMPERATURE:	10 – 12 °C (50 - 54 °F)
RECOMMENDED GLASS:	Medium-sized tulip-shaped glass, narrowing at the rim
AGING POTENTIAL:	3-4 years
BOTTLES PER CARTON:	6
BOTTLE SIZE (CL):	75

TECHNICAL INFORMATION

The grapes, harvested when they are fully ripe, are carefully pressed. The must obtained from them undergoes a brief maceration of 10-12 hours at a temperature of 10-12 °C (50-54 °F), in contact with the grapes' solid matter. Following this process, the must ferments in stainless steel for 10 days at 20-22 °C (68-72 °F). This is followed by maturation in stainless steel until bottling in early spring.

TASTING NOTE

Its pale pink color leads us in to delicate and attractive scents of wild berry fruits, with some spicy hints. On the palate it is well-structured and warming, but not at all dull and lifeless. Rather it has a crisp, vibrant taste, thanks to its excitingly fresh acidity and underlying tanginess.

SERVING SUGGESTIONS

Excellent with vegetable- and fish- based appetizers and snacks, it is particularly delicious with light but richly flavored dishes, and especially spicy ones. Curiously, it pairs perfectly with foods of a similar color, such as salmon, shrimp, scampi, beetroot, radicchio, pancetta and other cold cuts.

Rosè



Tenuta Sassoregale