

## Rosso Maremma Toscana DOC

GRAPES:	Sangiovese and Cabernet Sauvignon
PRODUCTION ZONE:	The commune of Civitella Paganico in the Tuscan Maremma
ALTITUDE:	120 - 170 m above sea level
TYPE OF SOIL:	Medium-textured, with a substantial clay content
TRAINING SYSTEM:	Cordon Spur
PLANT DENSITY:	5.100 vines per hectare
HARVEST PERIOD:	First half of October
ALCOHOL CONTENT:	13,50% vol.
SERVING TEMPERATURE:	14 - 16° C
RECOMMENDED GLASS:	A large glass, narrowing at the rim
AGEING POTENTIAL:	8/10 years

### WINEMAKING PROCEDURE

The grapes are picked when they are fully ripe. After crushing and destemming, the must that has been obtained ferments at a controlled temperature in stainless steel vats, with attentive maceration on the skins and appropriate pumping over and *délestage* operations. The wine thus produced matures subsequently for about 18 months in French oak *barriques*.

### SENSORY PROFILE

The very deep red color is a prelude to intriguing scents of black berry fruits and spicy and balsamic notes. On the palate it is both powerful and aristocratically refined, with multi-layered, complex fruit, tight, virile tannins and an amazingly long, rich aftertaste.

### FOOD MATCHINGS

This is a wine that is ideal with meat, whether char-grilled or slowly stewed with spices and sauces. It is splendid with game (particularly of the "furred" variety) or relatively mature cheeses.

Rosso



Tenuta Sassoregale