



Il Rosato

Type: Bolgheri rosato D.O.C.

Production area: Castagneto Carducci – Bolgheri IT

Varietals: 70% Syrah, 30% Merlot

Vines / Hectare: 5,500

Production: 6,500kg - 7,000kg / Ha

Vine Training: guyot

Vinification: The grapes undergo a soft pressing with cooling in order to obtain a natural decanting of the must, which is followed by a dregs removal and completed with an alcoholic fermentation using selected yeasts at controlled temperatures.

Aging: 4/5 months in steel vats

Refinement: 2/3 months in bottles

Alcohol: 13% vol.

Color: Brilliant pink peony

Organoleptic qualities: Brilliant pink peony in color, intensely rich bouquet with fragrant notes of fresh red fruits like wild strawberries and raspberries which interfuse with floral hints of rose. In the mouth it reveals an innuendo of minerals and spice of black pepper while maintaining an excellent acidity and ambrosial persistence with a fruity aftertaste.

Pairings: This wine is a perfect match for appetizers, and expresses itself best with crustacean and seafood dishes or delicate white meats.

Best served: 10°-12°

Oenological Consultant: Maurizio Castelli

Agronomist: Giorgio Meletti Cavallari

Production: 3,500 bottles