

ROSA

Toscana Rosato I.G.T.



VINTAGE 2019

2019 is considered a very good vintage: the summer was warm and dry, with only two episodes of rain (one in July and one in August).

September temperatures remained within the average for the time of the year.

The wines of 2019 are very interesting and of very high quality. Upon tasting, the wines present light and vibrant colours, an excellent aromatic expression of the varietal and a high acidity.

Our rosé comes from the “Martiena” vineyard, which is located in front of the winery and whose grapes are therefore the first to reach the reception area during the harvest. The grapes destined for Rosa are harvested a couple of weeks earlier than those for Rosso di Montepulciano: when the veraison is complete and the acidity level is still high with a good sugar content.

TASTING NOTES

The wine is characterised by a soft pink colour, its bouquet is rich in fresh aromas, especially flowers and fruit, red and soft. Moderate acidity, fresh fruit aromas such as cherry, strawberry, raspberry and orange blossom.

GRAPE VARIETIES

Sangiovese

SOIL CHARACTERISTICS

The soil, rich in sand and tuff, enhances the fruity taste of the wine, its pleasantness and freshness.

PRODUCTION AREA

The Martiena vineyard: located very close to the winery, so that the grapes reach the reception area immediately at harvest time.

ALTITUDE

300-350 metres a.s.l.

YEAR(S) OF PLANTING

Between 2007 and 2011

VINIFICATION

After a soft pressing, the must is placed in a refrigerated tank at 6-8°C for 24-36 hours. Fermentation takes place in stainless steel at a controlled temperature of 14°C for 7-10 days.

MATURATION

Maturation on fine lees at 16-18°C for 3 months.

AGEING POTENTIAL

3 years

AVERAGE ANNUAL PRODUCTION

6,000 bottles



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