

MATERIA

IGT Rosato Toscana

2016

VINIFICATION

The Rose Wine MATERIA is obtained from the vinification in "rosé" of grapes Merlot X Petit Verdot. Through the taste of the grapes and some analysis (pH, TA and sugars) we choose the best time to harvest our grapes.

The grapes are harvested in boxes of 15 kg with a careful manual selection.

The grapes are transported to the cellar and through a light pressing of whole cluster "immersed" in dry ice, which keeps the inert medium and low temperature, you get the must pinkish clear and ready for fermentation.

After clarification to reach the optimum turbidity of the must, the fermentation process is triggered with selected yeasts, which will take place for about 15 days at a temperature between 15/16 degrees.

After a rest on the lees, with regular suspension (battonage), the wine is ready to bottle after a slight clarification.

TASTING NOTES

The color of this wine is a brilliant peach; the nose is delicate and elegant with notes of white fruit pulp, pomegranate and white flowers.

In the mouth is very harmonious, very good balance between freshness and soft component.

It 'a great product for the whole meal and an elegant companion for a perfect aperitif.

DATA SHEET

Classification: Toscana IGT Rosato

Grapes: Merlot {X} Petit Verdot

Vineyard management: in organic farming

Vineyards: medium texture in the clay in the sand, exposure west

Age of the vineyard: 14 years

Alcohol: 12,5 % Vol

Serving temperature: 10/11 °C

Produced bottles quantity: 4000

Ageing potential: drink well from April 2016 but can also be aged for 2-3 years

Pairings: MATERIA is a product that allows a cross' wide spectrum of combinations: cured meats, fresh cheeses, white meat, fish and shellfish.