

LE COSE CHE CONTANO

MAREMMA TOSCANA ROSÉ

DOC

Production Area: Pian di Rocca - Castiglione della Pescaia (GR)

Grape Variety: Sangiovese

Soil: Deep, sandy-loam, moderately rich in organic matter.

Climate: Mediterranean maritime, with mild, rainy winters and hot, dry summers tempered by sea breezes.

Training System: Spur-pruned cordon

Harvest Method: Hand-picked, in small crates

Vinification and Aging: Grapes are destemmed and gently pressed upon arrival at the winery. The must ferments in stainless steel at ~16°C. Aging on fine lees lasts two months, followed by filtration and bottling.

Tasting Notes: Pale pink with golden onion skin tones. Elegant bouquet of aromatic herbs, tropical fruit, and white flowers. Fresh, enveloping taste with good persistence.

Aging Potential: 5 years

Serving Temperature: 12-14°C



Alessandro Tofanelli
"Le cose che contano"