



Rosa di Mercatale

2022

Type of Wine: Rose' refermented in bottle

Alcohol 14%

Vineyards Sangiovese North - East side of Montalcino Hill, 300 mt above sea level. Medium texture soils rich in clay, marine fossils and, in the highest part, sandstone.

Color Bright salmon pink with fine perlage.

Vine Training system Spur pruned cordon for old vines and guyot for the newest parts
Sustainability: Vineyard cultivated following the organic agriculture principles. Sexual confusion traps to prevent the spreading of the vine moth, use of organic humus, sowing and green manure to improve the soil quality.

Tasting Notes On the nose pleasant notes of wild strawberry, pansy, cherry and small forest fruits. On the mouth soft, elegant and well balanced in freshness. Excellent finish.

Food pairings Appetizers, sushi, delicate first courses, fish and seafood, soft cheeses and cold cuts. Lovely with pizza

Vintage 2022

Service Temperature 6°C - 7°C

Grapes 100% Sangiovese Brunello

Harvest Handpicked during the optimal maturation period, usually the first days of September.

NB: since the wine is not filtered and not disgorged on the bottom of the bottle there are natural sediments. If the bottle is shaken those natural sediments will go in suspension with the result of a cloudiness on the wine.

Winemaking Two fermentations. The first fermentation is as white wine, only 2h of contact with the skins. Second fermentation in bottle. The wine is not filtered and not disgorged.