



Rosa di Mercatale

2024

Type of Wine: Rose' refermented in bottle

Vineyards Vineyards located on the north-east slope of the Montalcino hill at 300 meters above sea level. Medium-textured soils rich in clay, marine fossils, and, in the highest areas, alberese.

Vine Training system Spur cordon for older vines and double Guyot for newer parcels.

Sustainability Vineyards are managed according to organic farming principles. Mating disruption is used to prevent grapevine moth, together with the use of organic humus, cover crops, and green manures to improve soil structure and organic matter.

Vintage 2024

Grapes 100% Sangiovese Brunello

Harvest First week of September. Hand-harvested in small crates.

Vinification Gentle pressing; the must is cooled to 10°C. Fermentation at a controller temperature of 16–20°C.

Sparkling process Refermentation in bottle with the addition of yeasts and sugars, without disgorgement.

Alcohol 11% vol.

Color Onion-skin rosé color with fine perlage.

Tasting Notes Aroma: Pleasant and fragrant, with notes of wild strawberries, peach, and Annurca apple. Palate: Elegant, soft, and well-balanced, with a vein of freshness supporting the structure. Good persistence.

Food pairings Aperitifs, raw fish, Asian cuisine, pasta dishes, fish and shellfish, cured meats, and cheeses.

Service Temperature 8°C

NB: Unfiltered wine.