

D.O.C. TUSCAN MAREMMA ROSE' SANGIOVESE

Alcohol 13,0%/14,0% - Total Acidity 5.5g/l - Dry extract 21g/l





Maremma Tuscan.

Fattoria il Casalone. Orbetello Scalo, Grosseto.

Vineyard and Surface Plots

The farm has an extension of 300 hectares of land of which 16 has dedicated to a high quality wine production.

Of these 16 hectares, 6 are dedicated to Vermentino and Viognier grapes and the remaining 10 hectares are cultivated with Sangiovese, Cabernet Franc, Cabernet Sauvignon and Petit Verdot.

Type of Land and Exposure

Loamy and sandy soils with a clayey texture with exposure to south west at 20m above sea level. The proximity to the sea and ther eliefs a protection allow a mild climate in winter and dry in summer.

Training System and Plant Density

The vines have a planting spacing of 2.20 x 0.80 meters and a high density of 5,680 vines per hectare. The training system is by means of a cordon rammed with 4 fruiting buds per plant.

Grapes and Vineyard

Sangiovese 100%

Pepi Lignana

FATTORIA IL CASALONE

Yield 70-75 guintals per hectare. The manual harvest takes place the first week of September.

Vinification

In the absence of oxygen, there is gentle squeezing.

The must is cooled and decanted at 15 ° C.

Aged for 7 months with noble lees, followed by refinement in the bottle.

Production

Bordeaux bottle. Boxes of 6 bottles. **Tasting**

Bright pink color, the nose shows notes of small fresh red fruit and light citrus notes. In the mouth it is fresh, savory, with great balance with a persistent and gratifying finish.

Service

Serve at 8 - 10 ° C. Ideal with Fish dishes, even very tasty, excellent as an Aperitif to accompany Meats, Cheeses and traditional Tuscan first courses.

Number of bottles produced 5,000. Bottle size: 0.75 lt



