



AZIENDA VITIVINICOLA
CACCIAGRANDE

ROSÀH

D.O.C. Maremma Toscana Rosé

Vineyards: *Cacciagrande*

Altitude: *80 meters above the sea level*

Exposure: *south - west*

Type of breeding: *spurred cordon*

Medium density per hectar: *5.000 vines*

Medium production per plant: *1500 grams*

Grounds: *mostly sandy-muddy, skeletal soil*

Grapes blend: *Syrah 100%*

Harvesting time: *from Sept. 1st to Sept. 10th.*

Yield: *Grape 7,5 tons/hectar; wine 50 hectolitres/hectar.*

Vineyards: *about 2 hectars*

Medium annual production: *about 12000 bottles*

Steeping: *in stainless steel on peels at very low temperature (0-5 C°) for 2-3 hours.*

Alcoholic fermentation: *in stainless steel at controlled temperature (15-18° C) for 20 days.*

Maturation:: *on noble sediments 4 months.*

Refinement: *1 month minimum in bottle.*

ORGANOLEPTIC CHARACTERISTICS

It presents it self with an elegant pale pink with coppery reflections, which anticipates an intense and enveloping bouquet: rose petals, acacia flowers, hawthorn and wisteria intertwine with fresh and fruity notes of wild strawberry, blueberry and cherry, enriched by refined hints of pomegranate and pink grapefruit.

On the palate, its perfect harmony surprises: savory and elegant, it unfolds with lightness and vivacity, offering an articulated progression and a long and persistent finish.

A wine with extraordinary drinkability, capable of accompanying every moment with class and freshness.

Serving note: *Recommended serving temperature 8-10 C°.*

