

# IGT Toscana Rosato

## “Merlotto”



**Height of vineyards:** 400-500 m a.s.l. South-West facing

**Vines per hectare:** 5,500

**Type of soil:** medium clayey, stony, with sands of galestro and alberese

**Blend:** Merlot 100%

**Production:**

Grapes per hectare: 70 quintals

Yield in wine: 70%

Bottles per year: 5,000

**Winemaking:** the grapes are harvested by hand, then they are destemmed and gently crushed to carry out a cold maceration of 6 hours in the press: the Must is thus enriched with a greater quantity of aromas from the skins of the Merlot. After pressing, the Must is clarified. The slow fermentation takes place in stainless steel vats, at controlled temperature (less than 20°C) to preserve at best the floral aromas of the grape and the fruity aromas that develop during the process. After 10-15 days all the sugars are converted into alcohol, then the wine is decanted.

**Aging:** the wine is stored in stainless steel tanks for 4 months. Follows the refinement in the bottle for at least 2 months, before being released for consumption.

**Visual examination:** cherry pink.

**Olfactory examination:** intense and fine aroma, with hints of passion fruit, currants and floral notes.

**Gustatory examination:** fresh, balanced between acidity and body. Notes of exotic fruits and currant.

**Service:** serve at a temperature of 12-14°C, in tulip glass.

**Pairings with food:** first courses with meat or fish sauces, cured meats, vegetables, fresh and semi-mature cheeses such as pecorino.