



MONTEMERCURIO

Cantina in Montepulciano

ROSATO

AVERAGE AGE OF THE VINEYARDS: 15 years and one part over 50 years

ALTITUDE: 450 metres above sea level

EXPOSURE: South – West

YELD FOR HECTAR: 5.000 kg of grapes

GRAPES: 90% Sangiovese, 10 % Canaiolo, Mammolo and Barbera

ALCOHOL: 13 %

ORGANOLEPTIC DESCRIPTION: bright pink color with shades of coral, delicate and pleasantly fruity with notes of red fruit, cherry and raspberry. In mouth it tastes fresh and sapid, in a perfect balance between softness and acidity with fresh and delicate aftertaste.

SERVING TEMPERATURE: 10 – 12 C°

SERVING SUGGESTIONS: Serve on wide glasses, open the bottle possibly few minutes before serving.

TECNICAL PRODUCTION

VINIFICATION: the grapes are selected by hand, gently de-stemmed and put in cold maceration for a few hours at a temperature of 8 C°. the must is placed in stainless steel tanks at a temperature of 10 C°, so as to obtain a natural decantation. Subsequently happens the engagement of the fermentation which is carried out at low temperatures (16 C°) to keep intact the primary aromas typical of fresh fruit.

AGING: the wine rests, after alcoholic fermentation, for at least five months on yeast fermentation

BOTTLE AGING: at least 3 months in bottle.

PRODUCER'S NOTE: the grapes with which we produce the Rosato Montemercurio originate from the same vineyards for the production of Vino Nobile di Montepulciano, for this reason we place the maximum attention to the cultivation of grapes and their health. This wine expresses the freshness and drinkability and wants to be the perfect companion for happy hour and summer dishes, combining character and extreme versatility organoleptic.

