MONTEMERCURIO
Cantina in Montepulciano

IGT TOSCANA ROSATO
"ROSATO"



AVERAGE AGE OF THE VINEYARDS: 60 years

ALTITUDE: 450 meters above sea level

LOCATION OF THE VINEYARDS: in the East side of Montepulciano Hill

EXPOSURE: South – West

SOIL COMPOSITION: Medium mixture with clay

YELD FOR HECTAR: 3000 kg

ANNUAL PRODUCTION: 3500 Bottles

ALCOHOL: 13%

GRAPES: 100% Sangiovese

SOIL COMPOSITION: Medium mixture with clay

ALCOHOL: 13%

SERVICE TEMPERATURE: 10° - 12°

ORGANOLEPTIC DESCRIPTION: Bright pink with coral reflections,
Delicate and pleasantly fruity scent with notes of red fruit, cherry and raspberry.
In the mouth it is fresh and sour, in perfect balance between softness and acidity,
With fresh and delicate aftertaste.

RECOMMENDED MEETINGS: Great to accompany Tuscan sausages, Appetizers, fish dishes and summer appetizers.

VINIFICATION: The grapes are selected by hand, gently rubbed and subjected to cryomaceration for a few hours at a temperature of 8 ° C.
The obtained must is placed in stainless steel tanks at a temperature of 10 ° C, in order to obtain a natural decantation.
Subsequently, the grafting of alcoholic fermentation takes place at low temperatures (16 ° C) to keep the typical primary aromas intact. During this period Batonnage is made in steel.

AGING: after the alcoholic fermentation the wine rest in contact with the yeast of fermentation 5 months.

BOTTLE AGING: At least 3 months in bottle.