



SAN RABANO

ROSATO

MAREMMA TOSCANA D.O.C.
VINO SPUMANTE DI
QUALITÀ BRUT



Grapes: Sangiovese & Cilieggiolo

Training system: spurred cordon

Vine density: 4500 plants per hectare

Type of soil: sandy and rich of silt

Altitude: 150 mt. above sea level

Age of vines: 5-10 years

Harvest period: late August / early September

Fermentation: harvest and preservation of the grapes with carbonic snow. Low temperature pressing in inert atmosphere; fermentation of the prime must at controlled temperature (max 16°C). Fermentation and ageing in stainless steel tanks at controlled temperature.

Secondary fermentation: after the maturation on the lees for at least 6 months, the wine obtained from the blend of the two grapes undergoes a secondary fermentation in 50 hl pressurised steel tanks at 14°C for around 5 months.

Refining: around 6 months after the beginning of the secondary fermentation.

Ageing potential: to be drunk when young, within one year from bottling.

Description: bright rosé wine with fine and persistent bubbles. Very pleasant nose with notes of wild strawberry and roses. The palate stands out thanks to sapidity and freshness, enriched by the bubbles. Long, fruity and floral finish.

Food pairing: our sparkling wine can be enjoyed as an aperitif, with vegetable and fish starters, including fried, and first courses with fish or vegetable sauces.

Serving temperature: 4 - 6°C

Recommended glass: a medium sized tulip.

