

Rosamati 2025

DOC MAREMMA TOSCANA

FATTORIA LE PUPILLE



APPELLATION:	DOC MAREMMA TOSCANA
VARIETY:	100% Syrah
VINEYARDS POSITION:	La Carla, altitude 150 above sea level
SOIL TEXTURE:	Silty, clay with presence of skeleton of clayey origin
CULTIVATION SYSTEM:	Pruned-spur cordon-trained
HARVEST PERIOD:	Early September
VINIFICAZIONE:	Destemming of the grapes, contact with the skins for few hours, soft pressing and after fermentation in steel tanks a short term maturation in second used tonneaux will follow.
FERMENTATION TEMPERATURE:	15°C in steel tanks
AGING:	6 months in steel tanks
PROFILE:	Bright coral pink colour. On the nose it opens with floral notes of peony and wild rose, followed by fruity aromas of raspberry and redcurrant and a subtle hint of pink pepper. The palate is full and enveloping, supported by a subtle savory vein that enhances its freshness. The finish is long, with refined citrus nuances.
FOOD PAIRING:	Salmon <i>carpaccio</i> ; <i>Risotto</i> with wild asparagus

TOTAL ACIDITY:
5,3 g/L

ALCOHOL:
13,5 %

VINEYARDS EXPOSURE:
South-West

VINEYARD SURFACE:
2,5 ha

PRODUCTION:
10.000 bottles

FORMAT:
0,75 L

PLANTING DATE:
2000

PLANTING DENSITY:
6500 vines/ha

YIELD PER HECTARE:
50 q

FIRST VINTAGE PRODUCED:
2007



Convinced of Syrah's expressive potential in Maremma, in 2007 Elisabetta created RosaMati: a pure Syrah from a 2,5 hectare parcel near the village of Magliano in Toscana, yielding a wine of remarkable elegance and character.

The label, where the wine's name appears in multiple shades of pink, celebrates the personality of Syrah, multifaceted and unpredictable, just like the great women of Maremma who inspired it. Among them is Rosa Mati, mother of Fredi, a strong and charismatic figure to whom the wine is dedicated. The golden detail recalls its distinctive spicy note, capable of surprising every time.