

FATTORIA LE PUPILLE



ROSAMATI 2016

IGT TOSCANA ROSATO

Rosa Mati, a strong woman and full of life, was the first in the family to believe in Maremma's potential and to invest in that land which until then had been unexplored. Elisabetta wanted to dedicate to Rosa her rosé.



Denomination: IGT TOSCANA ROSATO

Variety: 100% Syrah

Alcohol: 14 %

Total Acidity: 5.2 g/L

Position of vineyards: Vineyard Vignacci Alta (Pereta) and Bozzino (Istia d'Ombrone), altitudine 50-250 above sea level.

Vineyards exposure: South-East

Vineyards Surface: 4 hectares 9 Hectares

Type of terrain: clay; clay-sandy with presence of gravel in the terrain.

Date of implantation: 1990; 2004

Density of implantation: from 3500 plants p/hectare to 6500 plants p/hectare

Cultivation System: pruned-spur cordon-trained

Grapevine/Hectare Yield: 80 ql.

Harvest: middle of September

Vinification: destemming of the grapes, contact with the peels for three hours, soft pressing, fermentation without the peels, and malolactic fermentation in steel.

Fermentation Temperature: 18°C in inox steel tanks

Maturation: 4 months in steel

Production: 17,000 bottles

Bottle Formats: 0.75 L

First vintage produced: 2007

Profile: tenuous pink, the smell has fragrances of roses and small red fruits which contrast themselves in the palate, together with a pleasant acidic freshness.

Best combined with: perfect for aperitifs, mediterranean cuisine first courses, fresh cheeses, white meats and legume soup.