



ELISABETTA GEPPETTI

## ROSAMATI 2017

IGT TOSCANA ROSATO

Rosa Mati, a strong women 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:** 13.5 %

**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 Vignacci Alta, 9 Hectares Bozzino

**Soil:** clay; clay-sandy with presence of gravel

**Implantation Date:** 1990; 2004

**Implantation Density:** 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. 10% of the cuvee makes a 3 weeks fermentation in barriques of third passage.

**Fermentation Temperature:** 18°C in inox steel tanks

**Maturation:** 4 months in steel

**Production:** 15,000 bottles

**Bottle Formats:** 0.75 l, 1.5 l

**First Vintage Produced:** 2007

**Profile:** The colour reminds of the onion peel, the perfume of pepper alternates with notes of small red fruits. In the mouth the freshness emphasise the persistent spicy and fruity notes.

**Food Pairing:** Perfect for aperitifs, mediterranean cuisine first courses, fresh cheeses, white meats and legume soup.