



ELISABETTA GEPPETTI

ROSAMATI 2021

IGT TOSCANA ROSATO

Being convinced of the great potential of Syrah in Maremma, before releasing Le Pupille, Elisabetta created RosaMati in 2007. The wine name recalls the beloved foremother, who, just like her, was deeply tied to this land. The result is a pure Syrah rosé of great elegance and character, whose grapes come from a 2.5 hectare plot near the village of Magliano in Toscana.



Denomination: IGT TOSCANA ROSATO

Variety: 100% Syrah

Alcohol: 14 %

Total Acidity: 5,20 g/L

Vineyards Position: La Carla, altitude 150 above sea level

Vineyards Exposure: South-West

Vineyard Surface: 2,5 ha

Soil Texture: Silty, clay with presence of skeleton of clayey origin

Implantation Year: 2000

Implantation Density: 6500 vines/ha

Cultivation System: pruned-spur cordon-trained

Yield: 50 q

Harvest: early September

Vinification: Destemming of the grapes, contact with the skins for few hours, soft pressing, fermentation in steel tanks. A 10% of the cuvée will ferment in second used tonneaux for two weeks.

Fermentation Temperature: 15°C in steel tanks

Maturation: 6 months in steel tanks

Production: 11.000 bottles

Bottle Formats: 0,75 l

First Vintage Produced: 2007

Profile: Coral pink color. Elegant bouquet with fruity scents of red berries, pink grapefruit and cherry followed by spicy notes of pink pepper and saffron. Fresh mouth-feel, balanced by a good structure and sapidity, with citrus aromas on the ending.

Pairing: Gnocchi with lobster sauce, Risotto with wild asparagus