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## MANDRIOLO ROSATO

Especially fruity and fresh; the perfect summertime rosato!



Bottle Size: 750 mL

UPC Number:  
8018821075123

*Vintage:* 2016  
*Producer:* Moris Farms  
*Country:* Italy, Toscana  
*Alcohol:* 13.31%  
*Composition:*  
100% Sangiovese

### WINEMAKER NOTES:

The Moris family has dedicated itself for generations to agriculture and has over the years increased their interest and specialization in viticulture. The estate holds 476 hectares, 100 of which are under vine. Concentration is focused on Sangiovese, with a small percentage dedicated to Cabernet Sauvignon and Syrah. Operated by Dr. Adolfo Parentini, husband of Caterina Moris, the estate is considered by many as one of the top producers in area known as Maremma. This wine has been produced since 2012 with 100% Sangiovese grapes. Vinified as a white wine, but without skin contact. Flowery aromas with fruity notes; it goes well with aperitifs and appetizers. For an unforgettable experience, try it with fish and to fully enjoy it, drink it with light dishes. Serving Temperature: 10°C. It goes well with all pasta dishes dressed with tomato sauce, with pizza or fish soups and with roasted fish richly seasoned and spiced. Very pleasant also with salami, cold meats and “parmesan style” aubergines.

### TASTING NOTES:

Deep pink with shades of cherry red. The bouquet is fresh and harmonious red fruits, typical of summertime, like raspberries and peaches. Especially fruity on the palate, with a cool, dry aftertaste.

**PRESS:**  
VN 90

### VINEYARD:

The soil is clayey and rich in texture, and the vines have south-west exposure.

### VINIFICATION:

Harvest time: second week in September. The grape skins are immediately separated from the must with a soft pressing. Fermentation takes place in temperature-controlled stainless steel tanks, with use of dry ice to prevent contact with the air. This is done to enhance the primary scents and the pink colour. Fermentation at 18°C will follow and it will last roughly 21 days. The wine, after the first racking, is left on its lees up to 15 days before being bottled.



FOR MORE INFORMATION VISIT: [KINDREDVINES.COM](http://KINDREDVINES.COM)

