
“STACCIONE” ROSATO

A perfect balance of flavor, freshness, and a fruity finish.



Bottle Size: 750 mL

Vintage: 2017
Producer: Vini Montauto
Country: Italy, Toscana
Composition:
50% Merlot, 50% Ciliegiolo

TASTING NOTES:

Salmon pink color, persistent and floral bouquet with hints of red fruit on the palate; a perfect balance of flavor, freshness, and a fruity finish.

VINEYARD:

The grapes from from 15 year old vines. The land is located 200 m above sea level and 10 km from the coast in the south of the Grosseto province, in inland Maremma. Mainly clayey and stony soils, the vineyards are characterized by major temperature differences between day and night.

VINIFICATION:

Harvesting period mid-September. Soft crushing, juice briefly macerated with the skins (about 4 contact hours), fermented with the skins for 15 days at 12 degrees Celsius, stabilized with the cold.

VITICULTURE:

Cordon spur with 3,300 vines/hectare. The grapes are selected and harvested by hand. The harvest usually takes place in mid-September and only in the early morning hours to ensure the grapes are very fresh when they arrive in the cellar.



FOR MORE INFORMATION VISIT: KINDREDVINES.COM

