

MORISFARMS ROSAMUNDI



TECHNICAL INFORMATION

Country Italy

Region Toscana

Sub-Region Maremma

Producer Moris Farms

Vintage 2018

Composition 100% SANGIOVESE

Press 90 points Vinous

WINEMAKER NOTES

We have chosen the name Rosamundi (also known as Gallic Rose), which is native to southern and central Europe. It was one of the first species of roses to be cultivated by the Greeks and Romans and was commonly used in medieval gardens. In the 19th century, it was considered to be one of the most important rose species.

TASTING NOTES

This wine has a clear, cherry-pink color. The bouquet has interesting structure, with aromas of pink grapefruit. The taste is fresh, mineral, with a delightfully clean finish.

PAIRING SUGGESTIONS

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.

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 color. 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.



PRESS

"Light orange-pink. Fresh peach and strawberry aromas are complemented by notes of white pepper and white flowers. Juicy and seamless on the palate, offering plump citrus fruit with a hint of red berry flavors, complicated by bitter herb nuances. Finishes with a little residual sweetness and good spicy persistence. The wine's name "Rosamundi" refers to a variety of rose which is native to southern and central Europe (in fact, it is also known as the Gallic Rose). It was one of the first species of roses to be cultivated by the Greeks and Romans and was apparently very popular in medieval times. The wine is 100% Sangiovese." - 90 points, Ian d'Agata, Vinous