



EVERY BOTTLE



TELLS A STORY

TENUTA MONTAUTO "STACCIONE" ROSATO

TECHNICAL INFORMATION



Country	Italy
Region	Toscana
Producer	Tenuta Montauto
Vintage	2018
Composition	50% MERLOT, 50% CILIEGILOLO

TASTING NOTES

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

PAIRING SUGGESTIONS

Pairs well with all fish dishes, pasta dishes that aren't too rich, and white meats. Also great as an aperitif.

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.

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.

VINIFICATION

Harvesting period mid-September. Soft crushing, juice briefly macerated with the skins (about 4 contact hours),



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fermented with the skins for 15 days at 12 degrees Celsius, stabilized with the cold.
