

# ROSE' DI MONTEMAGGIO IGT



**DENOMINATION:** Typical Geographic Indication.

**PRODUCTION AREA:** Loc. Montemaggio, Radda in Chianti.

**CLIMATE:** Continental, with cold winters and dry summers. Characterised by sharp thermal changes between day and night.

**TYPE OF SOIL:** Medium textured with the presence of skeleton grain, alberese and predominantly galestro.

**GRAPE VARIETY:** 100% Sangiovese.

**YIELD PER HECTARE:** 60 hundred weight of kilograms/Ha.

**AVERAGE AGE OF VINES:** 6-17 years.

**ALTITUDE:** 500 m. above sea level.

**EXPOSITION:** South/West.

**GROWING SYSTEM:** Prevalently Spurred Cordon.

**Type of harvesting:** Manual selection in boxes and screening of berries on the table, first week of October.

**Vinification and refinement:** Rosé di Montemaggio is mainly produced with grapes picked from an early harvest from the cooler areas of the Sangiovese vineyards, for the purpose of obtaining good acidity, a lower alcoholic gradation and therefore obtaining freshness and lightness in the wine. The skins are left in contact with the liquid for only one night until achieving the desired coloration and the necessary complexity. Subsequently the skins are separated and the fermentation takes place at low temperatures in stainless steel vats for about 10 days. The wine is bottled following about 8 months of refinement and released into the market after at least one year. Bottled with glass pink cork.

## ORGANOLEPTIC SCHEDULE:

**Colour:** Brilliant pink.

**Nose:** Mineral and floral.

**Palate:** Dry, fresh, light, refreshing and balanced.

## SERVING SCHEDULE:

**Ideal serving temperature:** 8° - 10° C.

**Matching:** Excellent as an aperitif, with fish or for a light lunch. Very enjoyable in summer. An ideal companion to various fried, fatty or rich dishes.