

# ROSÉMMA 2024

IGT

# VALDIFALCO



**Origin:** Italy, Toscana, Magliano in Toscana  
**Quality grade:** IGT  
**Site:** Maremma  
**Varietal:** Sangiovese 100 %

## Cellar

**Malolactic Fermentation:** no  
**Maceration:** completely destemmed | 12 hour(s) | 16 °C | cold  
**Juice Extraction:** yes | 50 % | Sangiovese  
**Fermentation:** spontaneous with pied de cuve  
stainless steel tank | 5000 L | 4 week(s) | temperature control: yes | 16 - 18 °C | 100 %  
**Maturing:** 100 % | steel tank | 5000 L | 4 month(s) | Sangiovese

## Data

**Wine Type:** Still wine | rose | dry  
**Alcohol:** 13 %  
**Residual Sugar:** 0.2 g/l  
**Acid:** 6 g/l  
**Certificates:** vegan, organic, bio-dynamic  
**Allergens:** sulfites  
**Drinking Temperature:** 10 - 12 °C  
**Aging Potential:** 2 years  
**Optimum Drinking Year:** 2025 - 2027

## Product Codes

**EAN:** 8032130039003

## Wine Description

Bright salmon pink with peach reflections, ripe strawberries on the nose, juicy pineapple, a hint of lychee. On the palate our rosé presents itself with lively fresh acidity, pleasant fruity sweetness and a long finish. A Rosato from Tuscany from the Valdifalco winery with outstanding balance. The ideal summer wine, which is perfect chilled with friends!