

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!