



# R O S È

MARCHE ROSATO IGP

ORGANIC WINE

**BOTTLES**  
750 ml

**CARTON**  
6 Bottles

Passion is woman, like pink, which has a gentle but tremendously courageous soul.

<b>TYPE</b>	Rosè Wine
<b>APPELLATION</b>	Marche Rosato IGP
<b>VINTAGE</b>	2023
<b>GRAPES</b>	100% Sangiovese grapes
<b>TYPE OF CULTIVATION</b>	Certified organic
<b>AREA OF PRODUCTION</b>	Pesaro
<b>SLOPE</b>	Hilly
<b>ELEVATION</b>	200m a.s.l.
<b>EXPOSURE</b>	South
<b>SOIL TYPE</b>	medium texture, tending to calcareous
<b>PLANTING DENSITY</b>	3300 vines/ha
<b>PLANTING AGE</b>	9 years
<b>VINE TRAINING SYSTEM</b>	Guyot
<b>HARVEST</b>	by hand in small 20-kg crates, carried out during the first half of September, with a selection on the plant of the best bunches.
<b>VINIFICATION</b>	part of the must comes from destemming-crushing the grapes, subtracting an aliquot of juice (approx. 10%) that has already been in contact with its skins for 2/3 hours; part is obtained by cold soft pressing of the whole bunches until the desired colour is obtained; cold static decantation and alcoholic fermentation in steel at a controlled temperature [14-16 °C] of the two separate musts and using selected organic yeasts.
<b>AGEING</b>	on fine less in temperature-controlled steel, pre-bottling blend of the two wines to obtain the desired rosè colour and pleasantness.
<b>ALCOHOL</b>	13,0 % vol.

## HOW TO SERVE AND PAIR IT

Its strong point is undoubtedly its versatility; it is a decidedly gastronomic wine. From meat or charcuterie starters, to risottos with vegetables to more structured fish dishes or white meats in delicate preparations. It can be surprising in combination with marasca cherry or cherry desserts. Absolutely essential during an aperitif.

### ON SIGHT

Soft pink tending to cherry.

### AROMA

It expresses floral notes (violet, dog rose, cyclamen, hibiscus) and fruity notes (strawberry, cherry, but also pomegranate and small red fruits such as currants) typical of Sangiovese that are well supported by a pleasant, almost sandy, marine minerality. In any case, intense and complex with an intriguing sulphurous note.

### FLAVOUR

Immediately fresh on the palate, a nice acidic liveliness that then gives way to fleshy red fruits of olfactory recall: flowers and fruit already perceived on the nose that are balanced with freshness and structure. Great fragrance, warm and enveloping aftertaste.

### SERVING TEMPERATURE

Excellent at 10-12 °C

