VALDELLEROSE

ROSAMANTE
Morellino di Scansano DOCG
2023



Production area: Grosseto, zona Poggio La Mozza
Altitude: 150 m above sea level
Soil: Sandstone rich in decomposed rock.
Yield per hectare: 90 q
Vines per hectare: 4,800
Pruning tecnique: Spur-pruned Cordon
Bottles produced: 107.000
Certificate: Organic

Harvest notes: The 2023 growing season was marked by spring rainfall that ensured adequate water reserves, while moderate summer temperatures and pronounced day-to-night temperature variations towards the end of the season promoted slow and complete grape ripening. The result was grapes of exceptional integrity and aromatic richness, contributing elegance, freshness, and a distinctive sense of place to the wines.

Tasting notes: The wine displays a ruby-red color with violet reflections. On the nose, it offers aromas of red fruits such as plum and blackberry, accompanied by hints of red flowers, particularly rose, and a delicate note of Mediterranean scrub. On the palate, it is savory and well-balanced, with red fruit flavors and well-integrated tannins.

Parings: Excellent with cured meats, flavorful pasta dishes, grilled meats, and roasts. Its pleasant savory character and well-integrated tannins also make it an ideal match for medium-aged cheeses and traditional Mediterranean cuisine.

Recommended serving temperature: 16–18 °C
Alcohol content: 14% vol.