VALDELLE ROSE



SAMMA
Maremma Toscana DOC Cabernet 2022

Production area: Grosseto, zona Poggio La Mozza
Grapes: 100% Cabernet Franc
Altitude: 150 m above sea level
Soil: Sandstone rich in weathered rock
Yield per hectare: 45 q/ha
Vines per hectare: 4,550 vines/ha
Pruning technique: Guyot
Ageing: 18 months in tonneaux
Bottle ageing: at least 6 months in the bottle
Number of bottles: 6,000
Certification: Organic

Harvest notes: The 2022 growing season was marked by particularly hot and dry weather from spring onwards, with below-average rainfall and consistently high temperatures throughout much of the summer. Rainfall at the end of August, combined with favorable day-to-night temperature variations before harvest, supported optimal grape ripening. The harvest yielded healthy, concentrated grapes of outstanding quality, resulting in wines with remarkable intensity, structure, and elegance.

Tasting notes: The wine displays a deep ruby red color. On the nose, it is characterized by predominant aromas of bell pepper, blackberry, and spicy notes. On the palate, it offers velvety tannins with an intense peppery character; its structure and length are distinctive expressions of the Maremma terroir.

Parings: An excellent match for grilled red meats, roasted lamb, game dishes, hearty pasta with meat sauces, and aged cheeses, particularly Pecorino Toscano.

Recommended serving temperature: 18°C
Alcohol content: 15% vol.