VALDELLEROSE



AURELIO
Maremma Toscana DOC Rosso
2022

Production area: Poggio La Mozza, Grosseto
Grapes: 95% Merlot, 5% Cabernet Franc
Altitude: 150 m above sea level
Soil: Sandstone rich in weathered rock
Yield per hectare: 50 q/ha
Vines per hectare: 4,800 vines/ha
Pruning system: Spurred cordon
Ageing: 18 months in barriques
Number of bottles: 25,194
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 color is an intense ruby red. The nose reveals notes of ripe red fruits, dark chocolate, and spices, whose intensity is enhanced by the small percentage of Cabernet Franc. On the palate, it stands out for its soft, enveloping tannins, supported by a robust structure and a long, persistent finish.

Pairings: Ideal with grilled red meats, roasts and braised meats, game, roast lamb, dishes featuring porcini mushrooms and truffles, as well as aged cheeses. Its body and smooth tannins make it particularly well-suited to rich, flavorful dishes.

Recommended serving temperature: 18 °C
Alcohol content: 14.5% vol