VALDELLEROSE



COBALTO
Maremma Toscana DOC
Vermentino Superiore
2024

Production area: Grosseto, Poggio La Mozza area
Grapes: 100% Vermentino
Altitude: 150 m above sea level
Soil: Sandstone rich in weathered rock
Yield per hectare: 87 q/ha
Vines per hectare: 4,800 vines/ha
Pruning system: guyot
Vinification: 12 months on its own lees (30% tonneaux, 70% amphora)
Number of bottles: 3,500

Harvest notes: The 2024 growing season was characterized by a cool, rainy spring, with significant rainfall persisting through June, followed by a generally warm and dry summer. Adequate water reserves and favorable day-to-night temperature fluctuations towards the end of the season supported steady and balanced grape ripening. The grapes were harvested in excellent condition, displaying outstanding aromatic quality and expression.

Tasting notes: The color is an intense straw yellow with golden highlights. On the nose, notes of peach and apricot emerge, intertwining with hints of mediterranean scrub. The mineral character blends harmoniously with delicate hints of vanilla derived from aging in wood. On the palate, the smoothness of the tonneaux, the minerality of the amphora, and the freshness of the stainless steel create a refined balance, with a vibrant progression and perfectly integrated acidity.

Pairings: Ideal with shellfish, large fish, refined risottos, and white meats. The combination of smoothness, freshness, and minerality makes it particularly versatile for pairing, enhancing both heartier seafood dishes and gourmet preparations enriched with aromatic herbs, mushrooms, or truffles.

Recommended serving temperature: 10–12 °C
Alcohol content: 12.5% vol.