



# VALDELLE ROSE

## Cobalto



**Appellation:** Maremma Toscana DOC  
**Area of production:** Maremma - Coastal Southern Tuscany  
**Vintage** 2017

**Grapes variety:** Vermentino  
**Altitude:** 150 mt above sea level  
**Soil Composition:** Sandstone rich in decomposing rock  
**Tonnes of grape per hectare:** 7 Tonnes  
**Plant per hectare:** 5500 plants per hectare  
**Trellising technique:** Guyot

**Vinification:** 50% fermentation in oak, 34% fermentation in amphora, 16% in stainless steel tanks.

**Fermentation temperature:** 15 °C  
**Length of Fermentation:** 15 days  
**Ageing:** 10 months on yeasts on different vessels.  
**Bottle age:** minimum 6 months

**Service temperature:** 10- 12 °C  
**Alcoholic content:** 13%

**Tasting notes:** Cobalto was born from the desire to translate the excellent features of the various terroirs of the Val delle Rose into a great white wine. The Vermentino grapes come from selected vineyards and the Cobalto 2017 is the result of an outstanding vintage. The first edition of Cobalto presents itself with intense colour and an excellent brilliance; at the nose expresses all its complexity. The interweaving of the fruity notes of the fermented fraction in steel and the sapidity and minerality conferred by the amphora, are exalted in a masterly way with the finely toasted notes of the wood, until it merges into an explosion of aromatic herbs that recall the complexity of the Macchia Mediterranea. The mouth is wide and juicy, perfectly reflecting the sunny season, with the sweetness and softness conferred by the wood and the typical salty note of the amphora. The progression is vibrant, supported by a very well-integrated acid vein.

**Serve with** fish dishes, seafood and risottos

TENUTA DELLA  
FAMIGLIACECCHI

### Val delle Rose

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