



Litorale Rosato

Appellation: Rosato Maremma Toscana DOC
Production area: Maremma Toscana
Vintage: vintage 2017
Number of bottles: 6,000

Grapes: 100% Sangiovese
Average altitude of the vineyards: 150 Meters s.l.m.
Soil type: Alkaline sandstone
Yield per hectare: 70 q
Density of planting: 5000
Pruning system: Spurred cordon

Vinification: white with light pressing
Fermentation Temperature: 14-16 ° C
Fermentation Time: 16 days
Aging: Minimum 2 months in bottle

Serving temperature: 10-12 ° C
Alcohol content: 13%

Organoleptic notes: Litorale Rosato is characterized by its natural freshness and varietal typicality.

Pairings: Suitable as an aperitif or paired with pasta first courses, vegetarian preparations or fish dishes with intense flavors.

TENUTA DELLA
FAMIGLIACECCHI

Val delle Rose

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