



VALDELLE ROSE



Samma **DOC Maremma Toscana** **Cabernet**

Appellation: DOC Maremma Toscana
Area of Production Vineyard -Poggio la Mozza, Grosseto
Vintage: 2016
Production: 6,000

Altitude: 150 Meters s.l.m.
Soil Composition: Feldspathic quartz sandstone with good presence of skeleton (rock).
Yield per hectare: 40 q
Vines to hectare: 5000
Trellising Technique: Espalier
Pruning: Spurred cordon

Vinification: In red with prolonged maceration on the skins.
Fermentation assets: stainless steel of small capacity at controlled temperature
Fermentation: 26 ° C
Duration of Maceration: 15 days
Aging: in barrique for 12 months
Aging in the bottle: Minimum 6 months

Serving temperature: 16-18 ° C
Alcohol content: 14.5% vol

Samma is the maximum expression of Cabernet of Val delle Rose, a wine of great complexity and elegance. We dedicate this wine to Samma, the one who has been the custodian of these lands before us.

Pairings: first courses with game sauces, roast meats and aged cheeses

TENUTA DELLA
FAMIGLIACECCHI

Val delle Rose

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