



VALDELLE ROSE

Litorale



Appellation: Maremma Toscana DOC
Area of production: Maremma - Coastal Southern Tuscany
Vintage 2018
Number of Bottles: 60.000

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: Off-skin with cold-controlled pre-fermentative maceration
Method of fermentation: small and medium stainless steel tank
Fermentation temperature: 15 °C
Length of Fermentation: 15 days
Bottle age: minimum 2 months

Service temperature: 13°C
Alcoholic content: 13%

Tasting notes: Vermentino is a grape variety capable of giving excellent results in coastal areas, in sunny lands, just as the Maremma, so much so that Litorale perfectly interprets the territory from which it comes. The grapes are the first to be harvested at the end of August and first week of September. Its colour is pale yellow with light golden hues, has a very intense fruity aroma of summer ripe fruit. On the palate there is an important aromatic note combined with a pleasant persistence. It is 'a generous and intense wine, with great structure and freshness.
Serve with fish dishes, seafood and risottos

TENUTA DELLA
FAMIGLIACECCHI

Val delle Rose

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