



# VALDELLE ROSE

## Litorale



**Appellation:** Maremma Toscana DOC  
**Area of production:** Maremma - Coastal Southern Tuscany  
**Vintage** 2019  
**Number of Bottles:** 60.000

**Grapes variety:** Vermentino 100%  
**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

Strada Val delle Rose - 58100 Grosseto - Italy  
Tel.: +39 0564 409062 Fax: +39 0564 409062  
email: [info@valdellerose.it](mailto:info@valdellerose.it) [www.valdellerose.it](http://www.valdellerose.it)