



VALDELLE ROSE



Rosamante

2022

Appellation: Morellino di Scansano DOCG

Area of Production: Poggio la Mozza, Grosseto – Maremma Toscana

Bottles produced: 80.000

Certification: Organic

Grape variety: Sangiovese 90%, Merlot 10%

Altitude: 150 Metres above sea level

Soil composition: Sandstone rich in decomposing rock

Yield per hectare: 9 tons

Vines per hectare: 4800

Pruning technique: Spurred Cordon

Ageing: In barrique for 5 months and 3 months bottle

Alcohol: 13,5 % vol

Vintage notes:

The 2022 vintage saw a slightly delayed flowering caused by a cold winter, followed, however, by a spring with temperatures above average, which allowed to realign the vegetation times.

The summer, hot and dry, brought rain at the end of August, ensuring an optimal maturation of the bunches.

Our Morellino Rosamante, as the name suggests, is a dedication to Maremma, the love of the Cecchi family for Val delle Rose.

Tasting notes:

The color is ruby red with violet shades.

The nose has notes of red fruits such as plum and blackberry; hints of red flowers such as rose.

On the palate is salty, with red fruit tones, good acidity and soft tannins.



VINO

BIOLOGICO

TENUTA DELLA
FAMIGLIACECCHI

Val delle Rose

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