



# VALDELLE ROSE



## **Aurelio** **Maremma Toscana DOC**

**Appellation:** Maremma Toscana DOC  
**Area of Production :** Poggio Lepri Vineyard  
**Vintage** 2016  
**Production:** 20.000 bottles

**Grape Varieties :** Merlot 95%, Cabernet Franc 5%  
**Altitude :** 150 Metres above sea level  
**Soil Composition :** Feldspathic quartz sandstone with skeletal material.  
**Yield per hectare :** 4 tons  
**Vines per hectare :** 5000  
**Pruning Technique :** Spurred Cordon  
**Harvest :** Second half of September

**Vinification :** Extended skin contact during a long maceration  
**Fermentation :** Temperature controlled in small stainless steel tanks  
**Fermentation Temperature :** average 25 ° C  
**Maceration :** 15 days  
**Ageing :** In barrique for 12 months  
**Bottle Ageing :** 6 months before market release

**Serving Temperature :** 16- 18° C  
**Alcohol :** 13,5 % vol

**Notes :** 2015 is the second vintage of Aurelio, and we are extremely proud of this recent addition to the Val delle Rose Estate range. Born as a tribute to Maremma superior quality potential, the name "Aurelio" is derived from the name of the beautiful scenic Ancient Consular Roman road that winds its way along the coastline of Southern Tuscany, leading from Rome to Southern France and named after the powerful family "Gens Aurelia".

A deep, rich ruby red in colour, Aurelio offers a rich bouquet of mature red fruits, intense dark spices, pepper and chocolate. On the palate Aurelio is supple, soft and opulent, with velvety tannins. Very well-balanced and long finishing, Aurelio is definitely a standard bearer for the Maremma Toscana DOC.

**Pairing :** Game dishes and aged cheese.

## 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)