



VALDELLE ROSE



Aurelio **Maremma Toscana DOC**

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

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

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