



## ROSAMATI 2022

IGT TOSCANA ROSATO

Being convinced of the great potential of Syrah in Maremma, before releasing Le Pupille, Elisabetta created RosaMati in 2007. The wine name recalls the beloved foremother, who, just like her, was deeply tied to this land. The result is a pure Syrah rosé of great elegance and character, whose grapes come from a 2,5 hectare plot near the village of Magliano in Toscana.



**Denomination:** IGT TOSCANA ROSATO

**Variety:** 100% Syrah

**Alcohol:** 13,5 %

**Total Acidity:** 5,45 g/L

**Vineyards Position:** La Carla, altitude 150 above sea level

**Vineyards Exposure:** South-West

**Vineyard Surface:** 2,5 ha

**Soil Texture:** Silty, clay with presence of skeleton of clayey origin

**Implantation Year:** 2000

**Implantation Density:** 6500 vines/ha

**Cultivation System:** pruned-spur cordon-trained

**Yield:** 50 q

**Harvest:** early September

**Vinification:** Destemming of the grapes, contact with the skins for few hours, soft pressing, fermentation in steel tanks. A 10% of the cuvée will ferment in second used tonneaux for two weeks.

**Fermentation Temperature:** 15°C in steel tanks

**Maturation:** 6 months in steel tanks

**Production:** 12.000 bottles

**Bottle Formats:** 0,75 l

**First Vintage Produced:** 2007

**Profile:** Bright coral pink colour. Elegant bouquet that opens up with delicate floral notes of carnation and wild rose followed by fruity fragrances of strawberry, red currant and white pepper. Fresh mouthfeel, balanced by a good structure and sapidity, with grapefruit aromas on the ending.

**Pairing:** Baked mullet on herbs; risotto with wild asparagus