



## ROSAMATI 2024

DOC MAREMMA TOSCANA

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:** DOC MAREMMA TOSCANA

**Variety:** 100% Syrah

**Alcohol:** 13,5 %

**Total Acidity:** 5,25 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 and after fermentation in steel tanks a short term maturation in second used *tonneaux* will follow.

**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 flower 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