

MACCHIATONDA

TOSCANA Indicazione Geografica Tipica



VINTAGE: 2018

GRAPES VARIETIES: 80% Sangiovese, 20% Teroldego

VINEYARDS SURFACE: 2 hectares (4.9 acres)

PRODUCTION PLACE: the township of Orbetello in the Tuscan - Maremma

YEAR OF PLANTING: 2005

EXPOSURE: Southwest

ALTITUDE: 70 meters (230 feet) above sea level

SOIL: sand and clay with a significant presence of stones

MICROCLIMATE: warm, dry and mild climate, with remarkable difference in temperature between night and day in the summer season

PLANTING DENSITY: 5600 vines per hectare (2240 per acre)

TRAINING SYSTEM: Cordon de Royat

HARVEST DATE: September

HARVESTING: hand picked into slatted packing cases

YIELD PER HECTARE: 7.7 tons

VINIFICATION AND AGEING: after fermentation, the wine aged for about 5 months in stainless steel tanks.

FERMENTATION: in stainless steel tanks

FERMENTATION TEMPERATURE: 16-18° Centigrade (60.8-64.4° Fahrenheit)

FERMENTATION LENGTH: 8 days

SKIN CONTACT: 2 days

AGING: in stainless steel tanks

BOTTLING: March

PRODUCTION: 750 ML bottles

ALCOHOL BY VOLUME: 13%

DESCRIPTION: A limited production for this rosé Tuscan inspired by Provence rosé. The assembly of Sangiovese with a small part of Teroldego gives the wine a bright pink color with soft coral reflections. Intriguing is the bouquet with notes of rose, wild strawberry and pomegranate. The taste is fresh and mineral. Impeccable taste-smell of small red berries which now return with an attractive long and persistent sour note. Passe-partout wine able to combine the diversity of the banquet.

Strada Vicinale del Prataccione, 19 - 58015 Orbetello (GR) - Italia

GPS COORDINATE: 42°26'51.0"N 11°19'23.6"E

www.lacorsawine.it

Winery Office: Francesca D'Amico

tel. +39 0564 880 007 - fax +39 0564 880 025 - info@lacorsawine.it

Export Office: Andrea Annessi Mecci

tel. +39 335 226 018 - annessi.mecci@lacorsawine.it