



GROTTAIA ROSATO 2019

I.G.T. TOSCANA ROSATO

GRAPES: 70% Syrah 70%, 30% Merlot.

GROWING YEAR: The 2019 growing season was characterised by markedly variable weather. A cold spring delayed budbreak, but even temperatures, intense sunlight, and well-distributed rainfall in the summer favoured even, balanced ripening of the fruit. The harvest was the latest in recent years.

VINIFICATION: The two grape varieties were harvested and vinified separately. After de-stemming, the berries underwent a brief whole-berry cryomaceration of about 6-8 hours, to encourage maximum extraction of aromatic precursors, and they were then gently pressed. The must then went to stainless steel tanks for a controlled-temperature (16°C) fermentation of about two weeks, after which the new wine matured sur lie for three months and was bottled in the spring.

SENSORY PROFILE: The wine appears a shimmering peony pink. The bouquet is redolent of wild strawberry enriched with hints of lychee and raspberry, underscoring its tangy, fresh aromatics, all of which return on a crisp, well-balanced palate. The near-endless finish is velvet smooth.

Grottaia Rosato is a delicious partner to fish or vegetable antipasti, and first courses of fish, seafood, and shellfish.

SIZE: 750 ml. bottle.