



#### TASTING NOTES

The first edition of Cobalto presents itself with intense color and an excellent brilliance; the nose expresses all its complexity. The interweaving of the fruity notes of the fermented fraction in steel and the sapidity and minerality conferred by the amphora, are exalted in a masterly way with the finely toasted notes of the wood, until it merges into an explosion of aromatic herbs that recall the complexity of the Macchia Mediterranea. The mouth is wide and juicy, perfectly reflecting the sunny season, with the sweetness and softness conferred by the wood and the typical salty note of the amphora. The progression is vibrant, supported by a very well-integrated acid vein.

## Val delle Rose Cobalto

COUNTRY	ABV
Italy	13%
REGION	VARIETALS
Tuscany	100% Vermentino

APPELLATION  
DOC Maremma  
Toscana

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#### WINERY

In 1996, Famiglia Cecchi purchased the Val delle Rose winery in the little village of Poggio la Mozza, which lies at the productive heart of Morellino di Scansano appellation. The Cecchi family has been a pioneer of the Maremma area, believing in the great potential of the wild area a few kilometers from the Mediterranean Sea. Val Delle Rose is now the biggest winery in the Morellino di Scansano appellation. At the time of its acquisition, Val Delle Rose had 25 hectares of vines. The Cecchi intervention was comparable to a minor farming revolution, as the agricultural techniques used until then did not ensure the batch-to-batch consistency needed for the viability of a serious winery. A study of the property's soil revealed the enormous potential of this terroir. The study was so promising that the Cecchi family decided to extend the land under vines to about the current 100 hectares.

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#### CULTIVATION

The soil is sandstone rich with decomposing rock, 150m above sea level, yield of 7 tonnes per hectare and a density of 5500 vines per hectare, guyot trellising.

#### VINIFICATION

Fermentation lasts for 15 days at a temperature of 15°C. 50% of the fermentation is done in oak, 34% in amphora, and 16% in stainless steel tanks.

#### AGING

10 months on lees in different vessels and a minimum of 6 months in bottle.