



James
Suckling
90 PTS
2018



TASTING NOTES

Litorale Rosato is characterized by its natural freshness and varietal typicality (100% Sangiovese). Suitable as an aperitif or in combination with pasta, vegetarian dishes, or fish dishes with intense flavors.

Val delle Rose Litorale Rosato

COUNTRY	ABV
Italy	13%
REGION	VARIETALS
Tuscany	100% Sangiovese

APPELLATION
DOC Maremma
Toscana

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.

CULTIVATION

Alkaline sandstone soil, 150m above sea level, yield of 7 tons per hectare and a density of 5000 vines per hectare, spurred cordon pruning.

VINIFICATION

Vinification is white in style with light pressing, fermentation lasts for 16 days at a temperature of 14-16°C.

AGING

Minimum aging of 2 months in bottle.