

James  
Suckling  
93 PTS  
2016

James  
Suckling  
94 PTS  
2015



#### TASTING NOTES

Samma is the maximum expression of Cabernet Franc of Val delle Rose, a wine of great complexity and elegance. Pairings: first courses with game sauces, roast meats and aged cheeses.

## Val delle Rose Samma

COUNTRY	ABV
Italy	14.5%
REGION	VARIETALS
Tuscany	100% Cabernet Franc

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

Feldspathic quartz sandstone soil with skeletal rocky material, 150m above sea level, yield of 4 tons per hectare and a density of 5000 vines per hectare, spurred cordon pruning and espalier trellising.

#### VINIFICATION

Vinification has a prolonged maceration on the skins that lasts for 15 days, fermentation occurs in small capacity stainless steel containers at a controlled temperature of 26°C.

#### AGING

12 months in barriques and a minimum of 6 months in bottle.