

James
Suckling
93 PTS
2017

Wine
Spectator
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2016

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TASTING NOTES

This is a big wine... jam packed with intense flavors thanks to a warm growing region and great attention to detail in the cellar. Oak aged for a long time, this wine has a dark color in the glass, shows strong character on the nose from intense fruit and wood.

Val delle Rose Aurelio

COUNTRY	ABV
Italy	13.5%
REGION	VARIETALS
Tuscany	95% Merlot 5% 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 material, 150m above sea level, yield of 4 tons per hectare and a density of 5000 vines per hectare, spurred cordon pruning.

VINIFICATION

Vinification consists of an extended skin contact during a long maceration of 15 days. Fermentation is temperature controlled in small stainless steel tanks at 25°C.

AGING

Aging occurs in barriques for 12 months with a 6 month aging in bottle before release.