Val delle Rose

COUNTRY
Italy

REGION
Tuscany

APPELLATION
Morellino di Scansano DOCG

Morellino di Scansano Rosamante 2022

Made with Organic Grapes

VARIETALS
Sangiovese, Merlot

VINEYARD PHILOSOPHY
Organic

ALTITUDE	SOIL TYPE
150 meters	Sandstone rich in decomposed rock

YIELD	DENSITY	CULTIVATION
9 Tons	5,000 Vines per Hectare	Spurred Cordon

CLIMATE
Flowering was delayed by a cold winter, but a warm spring and a hot, dry summer with late August rain ensured ideal grape ripening.

HARVEST PERIOD
September.

VINIFICATION
Steel tanks.

AGING
Part of the Sangiovese is aged 5 months in tonneaux.
Then the wine rests for at least 2 months in bottle before release.

NO. OF BOTTLES PRODUCED
80,000

ANALYTICAL DATA

ABV
13.5% Alc./Vol.

TASTING & PAIRINGS
Appearance: Ruby red with violet tones
Nose: Notes of plum, blackberry, rose, and hints of Mediterranean scrub.
Palate: Salty with red fruit notes, balanced acidity, and soft, integrated tannins.
Pairings: Meat, charcuterie, cheese, vegetables, and pasta dishes.

James Suckling
91PTS

Wine Enthusiast
91PTS

AVAILABLE FORMATS
750 ml

volio

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