

ROSATO 2010



ROSATO 2010

VINEYARD

The terroir that yields this rosé is the same that yields the wine Castello di Ama. The vineyards, planted in 1978, are at a density of 3,000 vines per hectare, and are trained part to open lyre and part to Guyot, while the vineyards re-planted from 1990 to today are trained predominantly to Guyot and to spurred cordon, at a density of 5,300 vines per hectare. This delicious wine, which appeared in the early 1980s, is composed of Sangiovese and Merlot, in proportions that vary from harvest to harvest. It derives its excellent body through the saignée process, from lots of wine that go to make Castello di Ama, and for this reason the resulting wine resembles more a young red wine than a white wine.



MATURATION

The final wine was assembled in December 2010, and the wine was bottled in mid-January 2011 into:
3,000 half-size Bordeaux bottles
58,000 standard Bordeaux bottles



VINIFICATION

At the start of fermentation, a few hectolitres of must were drawn off from the best tanks; since the must had spent some 12 hours in contact with the skins, it exhibited a beautiful deep pink hue. It was then fermented in the white wine mode at 18-20°C. Following a series of tastings, 40% of the total wine went through malolactic fermentation.

SENSORY PORTRAIT



Intense, deep cherry-pink



Fruity, with emphatic fragrances of ripe cherry and wild strawberry



The scented fruit returns on the mid-palate, and the long-lingering finish shows flavourful, with a mineral edge



A “crisp, crunchy” wine
that can be enjoyed immediately,
but which can easily hold up over time



Pasta in tomato sauce
Shellfish