

ROSATO

Toscana Syrah IGT



Poggioargentiera™

Vigneti in Maremma

Born from the desire to make a rosé that would best express the aromatic properties of our Syrah. A limited production produced for the first time in 2023.

• **PRODUCTION AREA:**

South Maremma, Grosseto Area

• **DENOMINATION:**

IGT Toscana Syrah Rosato

• **CÉPAGES:**

100% Syrah

• **PLANTING DENSITY:**

5,600 vines/ha

• **TRAINING SYSTEM:**

spurred cordon

• **SOIL TYPE:**

vineyards in the Alberese area, rich soils of alluvial origin with prevalence of calcareous clay.

• **AGRONOMIC MANAGEMENT OF VINEYARDS:**

integrated pest management

• **HERVEST:**

by hand in 20 kg crates

• **HARVEST:**

1st week of September

• **VINIFICATION:**

gentle whole cluster pressing, fermentation in steel at low temperatures.

• **AGEING:**

in steel

• **AVERAGE PRODUCTION:**

1,800 bottles

• **SERVING TEMPERATURE:**

10-12°C

• **PROFILE**

A rosé rich in aromas, vinified whole cluster to preserve all the aromatic component present at the time of harvesting. The aromas range from medlar to citrus and end with notes of white pepper and geranium.

• **PAIRINGS:**

medium mature cheeses, sliced meats, fatty fish and white meat, also grilled.