



MIRALÝ

DENOMINATION

Toscana IGT Rosé

GRAPES

Sangiovese and Syrah, with a light touch of Vermentino

YIELD

80 q/ha

GROWING AREA

The vineyards lie in the area of Montecchio and Manzano, in Cortona, Tuscany, at an elevation of 270 metres.

TRAINING SYSTEM

Guyot, at densities of 5- to 8,000 vines per hectare.

HARVEST PERIOD

The clusters are hand-harvested generally at the end of August and beginning of September.

VINIFICATION

The clusters are pressed very gently, to obtain the high-quality free-run must. The must then ferments in steel tanks at a controlled temperature.

MATURATION

A minimum of 3 months in steel, with bâtonnage of the fine lees once per week, then ageing in the bottle for a minimum of 45 days.

SENSORY PROFILE

A pale pink in appearance, the wine opens to striking notes of crisp berry, such as wild strawberry and redcurrant. It adds notes of citrus and grapefruit on a full-volumed, delicious palate, with a foil of crisp acidity and an earthy minerality, progressing into a long-lived finish. Overall, Miralý is an elegant yet intriguing rosé.

SERVING SUGGESTIONS

Miralý is the perfect partner to crisp, summertime fare such as salads, cheeses, and vegetarian pastas and cold rice dishes. It is equally delicious with fish and shellfish, with stuffed or baked pastas in a tomato sauce. Finally, the adventuresome should try it with pizza!

SERVING TEMPERATURE

10-12° C