

# VERSÝ IN ROSE



## DENOMINATION

Toscana IGT Rosé

## GRAPES

Syrah, with a light touch of Vermentino

## YIELD

70 q/ha

## GROWING AREA

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

## TRAINING SYSTEM

The vines are trained to the low-bush alberello method, at a density of 8,000 vines per hectare, and are farmed biodynamically. The buds and shoots are rigorously quality-selected, and leaf-pulling and cluster-thinning are practiced.

## HARVEST PERIOD

The clusters are hand-harvested, generally at the beginning of September.

## VINIFICATION

The clusters are pressed very gently, to obtain the high-quality free-run must, about 30% of the first pressing. Fermentation is in large 600-litre oak casks.

## MATURATION

Approximately eight months in large oak casks.

## SENSORY PROFILE

The wine appears pale pink, with luminous highlights. The remarkably intense bouquet boasts elegant fragrances of peach, melon, and other fruit, all lifted with an earthy vein of mineral. The palate displays impressive breadth, multi-layered complexity, and a firm structure.

## SERVING SUGGESTIONS

Seafood risotto, grilled fish, and shellfish in general. It is outstanding with richly-flavoured fish and salmon dishes.

## SERVING TEMPERATURE

10-12° C

VERSÝ IN ROSE  
ROSÉ DE PRESTIGE

*Ubi sunt, fides et dolus cogit  
In te, versis scindit.  
Vita in la memoria  
Vita in la memoria  
Vita in la memoria  
Vita in la memoria  
Vita in la memoria  
Vita in la memoria  
Vita in la memoria  
Vita in la memoria*



TOSCANA  
INDICAZIONE GEOGRAFICA TIPICA

  
TENUTA  
MONTECCHIESI