



GAGIABLU
ROSELLE • MAREMMA



ROSSO DOC MAREMMA TOSCANA

FÒCO

GRAPE VARIETIES

Sangiovese e Merlot

AREA

Roselle, Grosseto - Maremma Toscana

SOIL

Medium-textured, well-draining

HARVEST PERIOD

Mid September

ALCOHOL CONTENT

12,5%

VINIFICATION

The grapes are harvested by hand, immediately crushed and destemmed and taken into stainless steel temperature-controlled tanks. Fermentation takes place at a controlled temperature of 28 °C. Maceration is managed with daily operations of brief reassembly and delestage and lasts a maximum of 15 days. After racking, the wine undergoes malolactic fermentation in stainless steel. This is followed by assembly, stabilization and bottling operations.

TASTING NOTES

Light and bright ruby red color with elegant garnet reflections. Frank and very fruity aroma with precious notes of morello cherry and red currant, well mixed with very fine hints of tobacco leaf and black pepper. Silky and enveloping taste with light and velvety tannins that make themselves felt in all their delicate pleasantness and embellish the organoleptic picture of this very fresh and very drinkable wine.

SERVING SUGGESTIONS

Around 12 °C.

FOOD PAIRINGS

Ideal paired with rustic dishes such as legume soups, acquacotta or light stew. Also perfect with cured meats or medium-aged cheeses.

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