



GAGIABLU
ROSELLE • MAREMMA



SANGIOVESE ROSATO
DOC MAREMMA TOSCANA

ROSELLÆ

GRAPE VARIETIES	Sangiovese 100%
AREA	Roselle, Grosseto - Maremma Toscana
SOIL	Medium-textured, well-draining
HARVEST PERIOD	Mid to late August
ALCOHOL CONTENT	10,5%

VINIFICATION

The grapes are hand-picked in crates early in the morning and then cooled in a cold room overnight.

Then, they are loaded into the press in whole bunches and subjected to a quick and soft pressing. The must obtained is immediately cooled and subjected to static decantation at 3 °C, then fermented in stainless steel at a controlled temperature of 15 °C.

The wine is then stored on the fine lees at 10 °C, avoiding malolactic fermentation and providing minimal amounts of sulfur dioxide. The assembly, stabilization and bottling operations follow.

TASTING NOTES

Very light and bright pink color with a shade reminiscent of face powder and rose petals. Very clear, fresh and attractive aroma with an intense fruity charge and very feminine notes of peach and wild strawberry. Floral and balsamic suggestions (mint and thyme) in the background. Intriguing and thirst-quenching taste, acid texture, which enhances the fragrance, drinkability and summer character of this rosé and integrates well with a good harmony and taste structure, giving a savory and persistent finish.

SERVING SUGGESTIONS

Around 8 °C.

FOOD PAIRINGS

Ideal with rich salads, panzanella or grilled vegetables. Excellent with white meats or fish cooked in a simple way.

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