

**ROSASPINA
MARCHE ROSATO IGT**



**SOMMELIER WORLD WINE
AWARDS LONDON**



ROSASPINA

MARCHE ROSATO IGT

Vineyards

Growing area: the Marche, in the province of Ascoli Piceno.

Location: located largely in the hills of the Tronto river valley, in the Piceno area.

Age: 10-30 years.

Soils: derived from alluvially-deposited seabed sediment, predominantly Plio-Pleistocene and Miocene, with predominance of clay in the inland areas, with sand and rock sloping down to the coast.

Aspect and elevation: vineyards on hillslopes at elevation ranging from 150 to 400 m.

Varieties and growing practices

Grapes: 40% Sangiovese and 60% Montepulciano.

Training system: guyot and double guyot.

Vineyard density: 2.000-3.500 vines/ha.

Yield: 11-12 t. of grapes/ha.

Vinification

Harvest: partly by hand and partly by machine.

Vinification: drawing-off of the free-run must after a brief skin contact, then controlled temperature fermentation.

Maturation: the wine matures sur lie for 3 months in steel tanks, then in the bottle in temperature controlled storage.

Tasting notes

Appearance: a luminous pink, with salmon highlights.

Bouquet: deep and rich, with generous aromas of wild cherry, sorb apple and musky blossoms. The bouquet is quite unique among central Mediterranean Italian rosés.

Palate: lean, appreciable dryness and just the right level of alcohol. Crisp, savoury fruit integrates perfectly with the softer components, creating a notable balance. A full-volumed, tasty finale is likewise fruit-laden.

Alcohol

12,50% vol.

Cellaring

Do not lose sight of this wine in the cellar, since it is at its best quite quickly: enjoy it while it is still youthful, as with all rosés, within 2 years of harvest.

Serving suggestions

Rosaspina is nothing if not versatile, particularly with fish and lighter meats. But it absolutely loves cold-cut platters and summer dishes with tomatoes and basil and it is delicious with cuttlefish and peas, hearty fish stews and with lighter fish that are not too oily. Ideal as aperitif.

Serving temperature

12/14° C.