



ROSÉ & ME

I.G.T. Toscana Rosato

2024

Syrah

Formati: 750 ml, 1.5 L

Winemaker

Luca D'Attoma

Production Area

San Casciano in Val di Pesa, Tuscany.

Grape Variety

100% Syrah

Soil

The soils are deep, brown in colour, containing pebbles and calcareous gravels, with a medium texture structure.

Training Technique

Guyot.

Harvest

Careful hand-picking.

Vinification

Soft pressing. Fermentation in stainless steel vats at a controlled temperature of 17 degrees. Ageing Stainless steel.

Vintage 2024

Favourable spring temperatures that avoided the risk of frost. The months of May and June were marked by frequent rains, without significant impacts on the quality of the grapes. Harvest in early September, ripe grapes in good sanitary condition.

Organoleptic Description

Colour: pale pink.

Nose: notes of red fruits such as wild strawberry and hints of peach and citrus. Later, spices like white pepper and aromatic herbs like sage emerge.

Taste: at first impact, its balance between the savoury and fruity parts emerges. Its long and intriguing finish perfectly prepares the palate for a second sip.

TENUTA MARYAMADO

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