

PARRINA ROSATO DOC MALVA E ROSA

GRAPES:

Sangiovese 70% Syrah 30%

ALCOL:

14,0 %

PRODUCTION/YEAR:

4.000 btls

PRODUCTION AREA:

Località La Parrina

VINEYARD:

Lunga

SOIL:

Clays, calcareous

**PRODUCTION/HA:**

75 q/ha

HARVEST TYPE:

Hand picking

PRESSING:

≈ 50%

FERMENTATION:

15 days – 15°C

AFFINAMENTO:

Suspension lees for 6 months in steel tanks

CAP TYPE:

Diam

CHARACTERISTICS AND PRODUCTION TECHNOLOGIES

Malva e Rosa is obtained from a blend of Sangiovese and Syrah grapes harvested slightly ahead of the right degree of ripeness in order to guarantee the freshness that features it. The grapes are harvested manually and pressed whole at very low pressures, after a short maceration. Following cold static decantation (about 10°C), the juice ferments in steel at a controlled temperature of about 15°C.

This is followed by a long aging of 6 months on the noble lees which are suspended on a monthly basis.

COLOR: Coral rose color

NOSE: Fresh fruity notes of cherry and pomegranate with floral hints, which recall geranium and violet

TASTE: Lively, fleshy, with excellent persistence.

GENERAL NOTES

Its particular vinification is aimed at enhancing the floral aromatic range, freshness and ease of drinking that distinguish this rosé.

MATCHES

Malva e Rosa goes perfectly with fish dishes, cured meats and white meats.