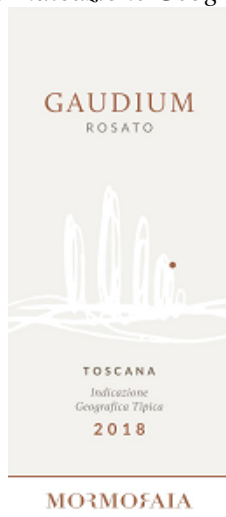


# MORMOΞΑΙΑ

## GAUDIUM - Toscana Rosato

*Toscana Indicazione Geografica Tipica Rosato*



**WINE PRODUCTION AREA:** Hills of the borough of San Gimignano – height 300 metres above sea level.

**WINE GRAPES:** Syrah 50% and Merlot 50%.

**TYOLOGY OF THE SOIL:** Pliocene origin, medium texture, tending to sandy.

**GROWTH AND CULTIVATION SYSTEM:** Spur-pruned vines – with 6-8 buds, density of 5.000 vines per hectare, yield no superior to 50 (quintal) grapes per hectare, green pruning, selection of grapes.

**HARVEST:** Hand selection and manual picking of grapes in small crates of 15/20 Kg capacity, in order to preserve the integrity of the cluster until the transfer to the cellar. Limited cold maceration of grapes at about 6°C before pressing.

**VINIFICATION:** The grapes are de-stemmed and maintained at 6°C inside the press a few hours to extract the aromas and the right color from skins. After the first pressing, the must is decanted to remove turbidity and then the alcoholic fermentation starts at controlled temperature of 14-16°C in stainless steel tanks.

**AGEING AND REFINING:** At the end of the alcoholic fermentation period, the wine remains in contact with its fine dregs in steel for about 4 months , then dencanted and filtered. After bottling, the wine it is refined in bottle 3 month at least.

**COLOUR:** Onion pink.

**PERFUME:** Elegant with fruity aromas, reminiscent of cherries and sour black cherry. Persistent and fine.

**FLAVOUR:** Balanced, harmonic, persistent, with a pleasurable fresh and sapid final.

**TASTING TEMPERATURE:** 13/14°C.

**BEST WITH:** Suggested as aperitif, excellent with starters, fish, white meat, medium aged cheeses.