



Maremma Toscana DOC Rosato

Fleres

GRAPES 50% Grenache noir, 50% Sangiovese.

PRODUCTION AREA Our vineyards in the municipality of Scansano (GR), Tuscany, Italy.

CULTIVATION SYSTEM Guyot.

DENSITY OF THE VINES 6.000 vines per hectare.

AGE OF THE VINES 25 years.

ALTITUDE 380 meters above sea level.

SOIL TYPE Medium mixture tending to clay, calcareous, rich in skeletons.

YIELD 60 quintals per hectare.

HARVEST PERIOD Beginning of September.

VINIFICATION The grapes are harvested by hand in the cooler hours of the morning, crushed immediately and then lightly pressed for short time in order to limit the extraction of color and tannins. The resulting must settles 72 hours in stainless steels tanks at a temperature of 5 °C, then is racked and the alcoholic fermentation starts, at a controlled temperature of 15 °C. Afterwards, the wine is kept for 5 months on fine lees at a temperature of 10 °C, avoiding malolactic fermentation. This is followed by 3-4 months stabilization until bottling.

TASTING NOTES Soft, bright pink color reminiscent of peach skin and rose petals with luminous reflexes. Aromas of exotic fruit, very intense, fresh and inviting: above all grapefruit, mango and papaya. In the background, white floral notes and balsamic suggestions traceable to Mediterranean essences. In the mouth, great vivacity and aromatic richness, with a savory, refreshing and harmonious finish.

FOOD PAIRINGS Ideal with aperitif and perfect companion to all kinds of appetizers: seafood, meat-based and vegetarian.

SERVING TEMPERATURE 8 °C in medium size glasses.



Affreschi Line

Standing on millennia of traditions, with its young and vivid style, this new line brings the senses a timeless feeling of freshness.