



TENUTA
MONTECCHIESI



Versý in Rose

DENOMINATION Toscana IGT Rosé

GRAPES Syrah with a little touch of Vermentino

YIELD 70 Q.li/Ha

GROWING AREA The vineyards lie in the area of Manzano, in Cortona, Tuscany, at an elevation of 280 metres.

TRAINING SYSTEM Bush-style alberello at 8,000 vines per hectare grown biodynamically. Buds are quality-selected and cluster-thinning is practiced.

HARVEST PERIOD The clusters are hand-harvested generally beginning of September.

VINIFICATION The clusters are pressed very gently, to obtain the high-quality free-run must, about 30% of the first pressing. Fermentation is in large 600-litre casks.

MATURATION Eight months in large oak casks.

SENSORY PROFILE The wine appears pale pink, with luminous highlights. The remarkably intense bouquet boasts elegant fragrances of peach, melon, and other fruit, all lifted with an earthy vein of mineral. The palate displays impressive breadth, multi-layered complexity, and a firm structure.

SERVING SUGGESTIONS Seafood risotto, grilled fish, and shellfish in general. It is outstanding with richly-flavoured fish and salmon dishes.

ALCOHOL 13% vol

SERVING TEMPERATURE 10-12°C

Dal Cero Family

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