



“Malamore Orcia Rosato” D.O.C.

Original denomination: Orcia D.o.c.

Productions area: San Quirico d'Orcia Tuscany (SI)

Field composition: Tufaceous, argillaceous, rich in anatomy

Altitude: 380 mt. O.s.l.

Grow up sistem: Cordon spurred bilaterale

Consistence for hectar: 4500 pieces/hectare

Medialy yield for hectar: 50 hundredweight/hectare

Gravery: 100% Sangiovese

Refinement: after a very short contact with the skins, refinement and stabilization in stainless steel containers.

ANALYTIC DESCRIPTION

Colour, Fragrance and Flavour: Cherry pink color. Bouquet rich in fruity and floral notes. On the nose there are hints of wild strawberries and red fruits such as currants and hints of flowers and aromatic herbs. In the mouth it is clean and dry, with a slight minerality.

Coupling: Excellent with appetizers and delicate first courses and perfect with slightly seasoned cheeses, shellfish and fish in general.

Service temperature: It is recommended to serve at a temperature of 10-12 °C to best enhance its qualities.

