

  
**IL SOSSO**  
*Famiglia Ravaglioli*

*Mari*

**ROSATO DI TOSCANA**

INDICAZIONE GEOGRAFICA TIPICA

*Rosè*

*From carefully selected grapes of Sangiovese, Merlot and Canaiolo originates this rosè, which binds its name to the one who has been who for years has been a symbol of courage and family dedication. The light maceration and soft pressing give floral and fruity notes that, together with the floral and fruity notes that, combined with a good acidity, make it a versatile wine suitable for every occasion of consumption.*



It appears as bright pink onion skin in the glass.

On the nose it releases hints of raspberry and wild strawberry, which are combined with light floral nuances. The gustatory texture highlights a pleasantly fruity character which, linked to a perfect balance between freshness and flavor, makes it pleasant to drink and invite you to taste again.

**MIXED VARIETIES:** There is a strong predominance of Sangiovese integrated with other varieties such as Canaiolo and Merlot in variable percentages according to the year.

**VINEYARDS LOCATION:** Mid hillside 150-200 mt above sea level

**SOIL:** Medium textured with layers of loam, volcanic tuff and clay.

**TRAINING SYSTEM:** Simple Guyot

**VINE DENSITY:** 4.700 vines per hectare

**MICROCLIMATE:** Optimum microclimate conditions with significant differences in temperature between day and night ideal for the development and maintenance of coloring and aromatic substances.

**WINE PRODUCTION:** Not over than 60 Hl/Ha

**HARVEST:** By hand in small plastic crates with bunches of grapes selected on the basis of ripeness. The harvest is carried out in the coolest hours of the day in order to preserve the primary characteristics of the grapes.

**WINE-MAKING AND MATURATION:** Gentle pressing with light skin maceration for the extraction of the primary aromas from the grapes. The resulting must is then left decanted cold in stainless steel vats for 24-48 hours. Then the wine is clarified in order to separate all the sediments obtained. Fermentation occurs at low and controlled temperature (15°C) in order to better preserve the previously extracted aromas. After the fermentation wine is kept maturing on yeast remains for about 1-2 months, then decanted and bottled thereafter. The wine is marketed approximately 4 months after the harvest.

**SERVING TEMPERATURE:** 10-12°C

**FOOD PAIRING:** There are many possibilities to pairing, from each fish dishes (raw, seafood, fried, shellfish) to white meats, from mushroom-based first courses to pizza. It's ideal also as an aperitif.

