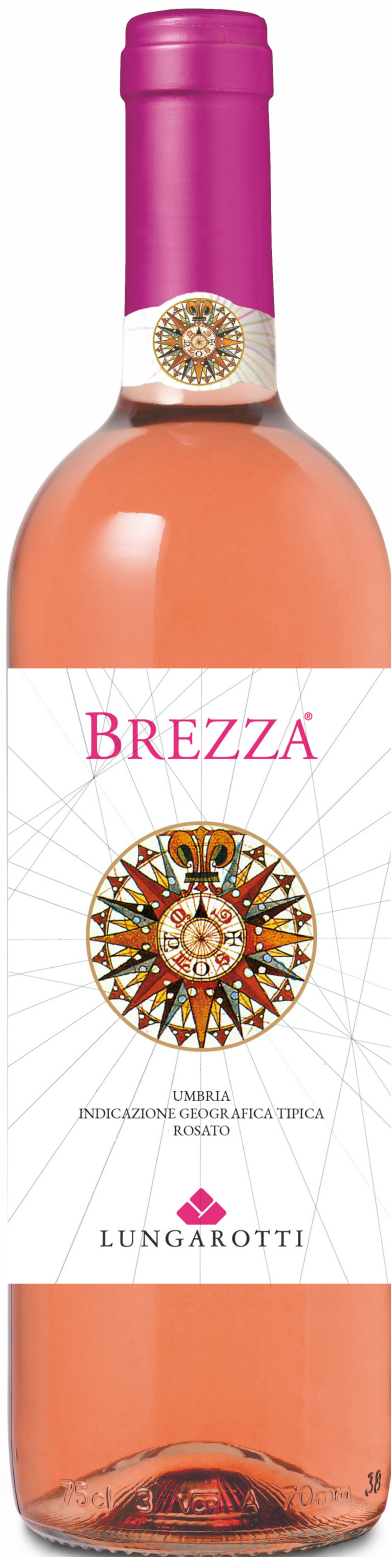




BREZZA ROSA

Umbria IGT Rosato 2023

IL POMETO



Type of wine: rosé.

Grape varieties: Sangiovese harvested in the first half of September; pruning: double spurred cordon; planting density: 4000 vines/ha (1,620/acre); yield: 12 tonnes/ha (4.86 tonnes/acre).

Soil type: medium mixture, clayey-sandy; deep.

Vinification: after a brief maceration the skins are removed; the must is then fermented in stainless steel at controlled temperature (15°C/59°F).

Colour: pale salmon pink with light violet hues.

Bouquet: fresh, floral, delicate and well balanced with hints of wisteria, rose and star anise; closing note is fruity (raspberry and cherry).

Flavour: fresh acidity and elegant minerality, with a sapid finish and lingering softness due to a not completed terminated fermentation.

Alcohol by volume: 12%.

Consumption: Serve at 12°C (54°F).

Food affinities: excellent with hors-d'oeuvres, deep-fried fish and seafood, charcuterie, soups, borscht, meat and vegetable casseroles, quiche, white meat, fresh- and salt-water fish, fried dishes, omelettes.

Focus: the Sangiovese cultivated in valley vineyards is particularly suitable for producing a rosé wine.

Anecdotes: its label hinting at the nautical theme and the refreshing flavour make it an excellent wine for the galley but it is a fresh and easy-to-drink wine for the year-round and for any latitude.

Label: compass rose from an antique captain's book.

Format: 750 ml.

Bottles produced: 60,000.