

MAESTRALE

Rosato Maremma Toscana DOC

MANTELLASSI

VITICOLTORI DAL 1960



Over the Corsica Island and through the Maremma coastal pine woods, the northwest wind called "Maestrale" arrives fresh and crispy on the Banditaccia hillsides. Named "Maestrale" to recall the freshness and bouquet of that wind.

Region: Tuscany, Italy



Grapes: 100% Ciliegiolo

Soil: Hillside with loose calcareous volcanic tufa soil

Vinification: The grapes are softly pressed and after 6 hours maceration of the skins the must is fermented at cold temperature

Aging: Bottled young

Tasting notes: Well-balanced between softness and acidity. Notes of red fruits such as cherry and strawberry. Hints of tobacco, leather and allspice

Pairing: Appetizers, vegetarian meals, pasta, lean fish and cured meat

