

MAREVIGLIA

ROSATO BOLGHERI DOC



VINEYARD & PRODUCTION INFO

Soil composition: clay and limestone
Training method: spurred cordon and Guyot
Elevation: 0-196 ft a.s.l.
Vines/ha: 4,900 vines/ha
Exposure: East/South-East
Vines age: 2 years
Harvest time: August



WINEMAKING & AGING

Varietal composition: 75% Syrah, 25% Grenache
Fermentation

Container: stainless steel tanks
Temperature: 63 °F

Aging

Container: stainless steel tanks
Length: 4 months
In bottle: minimum 2 months



TECHNICAL DATA

Alcohol: 12%
Residual sugar: 1.5 g/l
Acidity: 5.3 g/l
Dry extract: 19.7 g/l



FOOD PAIRINGS

Mareviglia pairs well with goat cheese and white meats such as chicken or turkey.



TASTING NOTE

Pale pink color.
On the nose, the fruit character meets hints of aromatic herbs, influenced by the Mediterranean Sea.
The palate exhibits a very pleasant crispness, finishing with a nice citrus note.

PRODUCER PROFILE

Estate owned by: Feudi di San Gregorio (Capaldo family)
Winemaker: Lucia Minoggio
Total land under vine: 30 ha
Winery production: 180,000 bts
Region: Tuscany (Italy)

