

# GROTTAIA

## ROSATO TUSCANY IGT

Perfect expression of our closest vineyards to the sea, where Syrah reveals all its aromatic qualities and Merlot contributes its classic smoothness. Fermented and matured in stainless steel exclusively, it's a wine of great freshness and salinity with a nice fruity nose. Its floral label embodies a contemporary style, representing an authentic voice of the Tuscan coast.

### GRAPES

50% Syrah  
50% Merlot

### CLIMATE

The 2022 vintage was characterized by a mild winter followed by a significant drop in temperatures between March and April. Spring was dry, with only one substantial rainfall in April and an important rise in temperatures during the second half of May. During the entire summer period the weather was sunny until August 15<sup>th</sup>, when a series of rainy days started filling up the water reserves of the soil and assisting the grapes in achieving a perfect ripeness, slowly enough to consider the 2022 harvest among the longest in recent years.

### VINIFICATION

The two grape varieties are hand-picked into small 15 kg crates, at separate times in order to harvest the fruit at its optimal physical ripeness and in response to weather conditions. The grapes are vinified individually as well. Merlot receives a gentle whole-cluster pressing, while Syrah is de-stemmed and the juice undergoes a pre-pressing maceration on the skins for 6 - 8 hours in the press to preserve and heighten must colour and crispness. A slow, 15 - 20 day fermentation follows at low temperatures.

### MATURATION

The rosé matures four months sur lie, with periodic bâtonnage, until assemblage of the final blend and successive bottling.



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