

TOSCANA ROSATO IGT

MARII

A delicate symphony of rosé wine, gracefully transformed by the gentle embrace of wood in vinification.



Vineyards and Wine Cellars
via Ascione 6919, Fraz. Campogialli 52028
Terranuova Bracciolini - Arezzo- Toscana
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PRODUCTION AREA

Valdarno di Sopra, south of the Pratomagno Massif.

LOGO IN BOTTLE



The symbol on the label, the company's logo, depicts in a stylized way the interweaving of cosmic and earthly forces.

FIRST YEAR OF BOTTLING

2009

VINEYARD TREATMENTS

All organic, with maximum commitment to the use of natural substances according to the principle that plants can be cared for and improved by other plants.

IS FARMING CERTIFIED ORGANIC?

Yes

IS WINE CERTIFIED ORGANIC?

Yes

GRAPE VARIETIES

100% Sangiovese

PROVENANCE OF GRAPES

Vigna delle Farfalle, east rows

VINEYARDS

Vineyards trained by spurred cordon/guyot with 220/230 x 0.8/1 m spacing. Medium-textured, siliceous soils with good drainability.

HARVEST

Manual harvesting in small perforated boxes, last ten days of August/early September.

DESTEMMING AND CRUSHING

Extremely soft without crushing the grapes.

FERMENTATION

Exclusively through spontaneous yeasts, without pied-de-cuve, in wood after decanting the liquid must.

MACERATION

Few ours

MALOLACTIC FERMENTATION

It takes place spontaneously after alcoholic fermentation within the month of November.

AGEING

Steel

OENOLOGICAL ADDITIVES AND SULPHUR LEVEL

No extraneous products are added to the grapes, except for a small amount of sulphur dioxide. Total sulphur dioxide is less than 30 mg/l.

BOTTLING

It is done at the most favourable time through a semi-automatic bottling chain designed for the specific needs of the winery.

TYPE OF BOTTLES

Bordeaux 'med', weight not exceeding 500 grams.

TASTING

It has a pale pink colour with golden highlights, typical of the rosé wines of Provence. The nose reveals floral aromas of orange roses and wild flowers, fruity notes such as white peaches, a fragrant and inviting bouquet. In the mouth, the wine is fresh and well balanced. It is characterised by fresh fruit flavours, with a pleasant minerality and a delicate but lively acidity makes it a perfect wine to accompany light white meat dishes, fish and salads.

RECOMMENDED PAIRINGS

It goes perfectly with dishes such as fish salads, shellfish, sushi, carpaccio and fresh cheeses, but also with white meat dishes.

AGEING POTENTIAL

Può essere apprezzato fin da subito, ma ha un potenziale di invecchiamento di almeno 2-3 anni.

RECOMMENDED SERVING TEMPERATURE

10°-12° C

NOTES

Please note that the information on the data sheet may vary slightly depending on the specific vintage of the wine.

As of the year 2022 the label has been changed.