



TENUTA
MADDALENA

Italian wine

FOSSDAL

Rosato Alto Mincio
Protected Geographical Indication

Alcohol: 12,5% vol

Production area: Volta Mantovana

Grapes: 80% Merlot and 20% Barbera

Vine cultivation system: Arched cane.

Yield: 100 quintals per hectar

TASTING NOTES

Pink in colour with coral hints. Fragrant and fresh notes of wild berries (strawberries, raspberries, blueberries) and rose alternate on the nose. Mineral and "salty", strong in its body and harmony, it amazes with its freshness, persistence and elegance.

WINE MAKING

The grapes are harvested by hand with the right acid-sugar balance, in boxes weighing 15 kg.

After a 24-hour cold maceration in a cold room at 10°C in order to transfer all the aromatic content from the skin to the pulp, the grapes are destemmed and placed in steel tanks, enabling the contact between the skins and the must for approximately 10 hours. We then proceed with the separation of the must from the skins and the cleaning by natural static decantation. The alcoholic fermentation starts at a temperature of 16° C thanks to selected yeasts and it goes on at a controlled temperature of 16-18° C, to make the aromas more complex, intense and persistent.

Ageing in stainless steel tanks only. Bottling around the month of February.

PAIRINGS

Great versatility in pairing with tasty, spicy dishes thanks to its good structure and minerality. Sea fish dishes (seafood, spaghetti with seafood) and freshwater fish dishes (crayfish, pike, trout), risotto with porcini mushrooms, white meats, rabbit, turkey and vegetables.

Suggested wine serving temperature: 10-12°C

