



PASSIONE BIODINAMICA!

matilde

IGT TOSCANA ROSATO

Grapes:

Sangiovese and Sanforte (local variety)

Harvest:

the harvest starts at the end of august, and lasts about one week. Only the best clusters of Sangiovese and Sanforte are selected when they are mature and have reached a good level of acidity.

Vinification:

it is a "white vinification", without any maceration of the skins of the grapes. It is a soft pressing so that there is not an over extraction of tannins or color, with a fermentation at a controlled temperature after adding the natural "Pied de Cuv" that is made prior to the harvest using naturally present yeasts. No enological adjuvant is added, with the exception of a minimal amount of sulfites only when necessary. Both the alcoholic and malolactic fermentation occur in cement and steel containers, where the wine will then refine for around 5 months until it is bottled.

Sensory Characteristics:

a beautiful pink salmon color, Matilde has perfumes of violet and raspberry. It has fresh fruits on the palate that are persistent with a good acidity, a hint of tannins and an optimal minerality.

Pairings:

ideally paired with typical tuscan antipasti dishes of cheeses, salami and paté. It is well paired with "frittiture" or fried foods, and light pasta dishes.

Serving temperature:

9 – 10 degrees



TENUTA DI POGGIO S.S.A.

Via di Poggio a Pino 16 - 56028 San Miniato (PI)

☎ 0039.0571.465032

www.cosimomariamasinini.it

