

PODERE MARELLA



Organic Wines and Country Retreat since 1974

Marella Rosato



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| Appellation | Trasimeno DOC |
| Grape varieties | 40% Sangiovese, 30% Merlot, 30% Gamay del Trasimeno |
| Vintage | 2019 |
| Area of production | Lake Trasimeno, Castiglione del Lago, Perugia |
| Type of soil | Clay, Sand, Silt |
| Average vine age | 12 years |
| Vines per hectare | 4000 |
| Yield per hectare (Kg/ha) | 6000 |
| Altitude | 300 masl |
| Certifications | Organic Bioagricert |
| Winemaking | The grapes are hand harvested in crates and taken to the winery where they go through a crusher-destemmer and are subsequently gently pressed in a mechanical press where the grape skins release a gentle touch of pink |
| Fermentation | 20 days in steel vats at 18-20 °C |
| Malolactic Fermentation | No |
| Ageing | 6 months in steel vats and 2 months in the bottle |
| Yeast | Certified organic French yeasts |
| Enologists | Jean Natoli and Guido Beltrami |
| Agronomist | Gwenael Thomas |
| Alcohol | 13,5% vol |
| Residual Sugar | < 1 g/l |
| Acidity (g/l) | 3,71 H2SO4 |
| Ph | 3,32 |
| Total SO2 | 61 mg/l |
| Grape to wine ratio | 60% |
| Number of bottles | 2772 |
| Bottle type | Bordelaise |
| Stopper | DIAM Cork |
| Tasting notes | |
| Colour | Very pale onion-skin |
| Aroma | Shy in the nose. It opens up with oxygenation, revealing notes of redcurrant, white cherry, pink pepper |
| Flavour | Dynamic on the palate, with a savoury ending |
| Food pairing | Pasta and rice dishes with seafood, shellfish, white meats and goat cheese |