

Marella Rosato



Appellation	Trasimeno DOC
Grape varieties	40% Sangiovese, 30% Merlot, 30% Gamay del Trasimeno
Vintage	2023
Area of production	Castiglione del Lago, Perugia
Type of soil	Clay, Sand, Silt
Average vine age	29 years
Vines per hectare	3740
Yield per hectare (Kg/ha)	4400
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	14% vol
Residual Sugar	< 1 g/l
Acidity (g/l)	3,81 H ₂ SO ₄
Ph	3,5
Total SO₂	82 mg/l
Number of bottles	1900
Bottle type	Bordelaise
Stopper	DIAM Cork
Tasting notes	Pale pink
Colour	Fresh and elegant nose with notes of fresh strawberry
Aroma	Round on the palate with a hint of savouriness
Flavour	
Food pairing	Pasta and rice dishes with seafood, shellfish, white meats and goat cheese