

DAMARE ROSATO



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From the same Sangiovese that we use for our most representative wine, Diadema Rosso, comes Damare Rosato, a delicate wine with strong and intense aromas, son of the noble Tuscan winemaking tradition.

APPELLATION: IGT TOSCANA ROSATO

REGION: Toscana

GRAPES: Sangiovese

ENOLOGIST: Emiliano Falsini

LANDS: medium mixture with the presence of limestone

TIME OF HARVEST: starting from the beginning of September

REFINING: steel for about 5 months

VINIFICATION: from the first harvest of Sangiovese grapes grown in the same vineyards from which we obtain the Diadema Rosso, we get a selection of grapes that are gently pressed, followed by a cold static clarification and alcoholic fermentation at a temperature of about 16 ° C in steel and a aging sur lies for about 5 months.

TASTING NOTES: Damare Rosato has a powder pink color, on the nose the fragrant notes of red fruit and light more ripe hints of yellow pulp fruit blend with floral and balsamic hints. The palate is vibrant, with a pleasant freshness and a fruity and persistent finish.

ELEVATION: Bottles for 3 months

SERVICE TEMPERATURE: 8° - 10°C

VOLALC: 13% VOL

AGIONG POTENTIAL: 5-8 years

VINTAGE ON THE MARKET: 2020

AWARDS:

2020: WinesCritic 90/100

2019: Annuario dei migliori Vini Italiani – Luca Maroni 93/99, Wine Critic 90/100, James Suckling 90/100, Veronelli 87/100

2018: Annuario dei migliori Vini Italiani – Luca Maroni 89/99, Guida Ais Vitae 2 tralci, Veronelli 87/100

2017: Annuario dei migliori Vini Italiani – Luca Maroni 87/99

2016: Annuario dei migliori Vini Italiani – Luca Maroni 86/99