



ÀGAPE

ROSATO MAREMMA TOSCANA DOC

APPELLATION	Maremma Toscana DOC
GRAPE VARIETY	60% Sangiovese, 30% Syrah, 10% Merlot
VINTAGE	2024
ALCOHOL CONTENT	13,5% Vol

WINE-MAKING

MACERATION	8 hours
FERMENTATION	A controlled temperature not above 18°C (64°F)
BOTTLES PRODUCED	2000
BOTTLING PERIOD	July 2025

VINEYARD

AREA OF PRODUCTION	Colli di Marsiliana, winery's vineyards
AVERAGE ALTITUDE	90-100 mt
SOIL TYPE	Clay based, medium-textured
GRAPE YIELD	8 tons/hectare
PLANT DENSITY	5000 vines/ha

TASTING NOTES

A pale pink, pale salmon color. Nose of cherries and berries with hints of white floral aromas. Excellent acidity enhances its freshness.

FOOD PAIRING

Ideal as an aperitif with cured meats and crostini, as well as with white meat, fish dishes, including fish soups such as bouillabaisse.