



**GAGIABLU**  
ROSELLE • MAREMMA



CLASSIC METHOD NATURE ROSÉ SINGLE VINTAGE

## XVIII - EIGHTEENTH

|                        |   |
|------------------------|---|
| <b>GRAPE VARIETIES</b> | Sangiovese 100%   |
| <b>PRODUCTION AREA</b> | Roselle, Grosseto<br>Maremma Tuscany                          |
| <b>SOIL</b>            | Medium texture, neutral<br>pH, deep and with good<br>drainage |
| <b>HARVEST PERIOD</b>  | Mid/end August  |
| <b>ALCOHOL CONTENT</b> | 12.30%  |

### VINIFICATION

The grapes are hand harvested in the early morning before they are completely ripe to preserve their natural acidity. They are then loaded whole into the press and pressed quickly and gently. The resulting must is cooled immediately and undergoes static decantation at 3°C, then fermented in stainless steel tanks at a controlled temperature of 15°C. The wine is then stored on the fine lees at 10°C for 6 months to prevent malolactic fermentation and add minimum amounts of sulphur dioxide. This is followed by assemblage of the blend and refermentation in the bottle. It then sits on the lees for 36 months at 13-14°C, before disgorging and subsequent resting in bottles for at least 4 months.

### TASTING NOTES

Very light bright pinkish colour similar to rose petals, with lively brilliant hues.

Its very fine perlage, dense, persistent and extremely white, develops gradually and elegantly in the glass. On the nose, very intense inviting notes of brioche with fresh white fruit. Very fresh on the palate, crisp and creamy, with a long, tasty, dry elegant finish that is pleasantly harmonious.

### SERVING SUGGESTIONS

Around 5°C

### FOOD PAIRING

Ideal as an aperitif, surprising when drunk with the entire meal.