

MARIA GRAZIA  
ROSÉ FROM SANGIOVESE  
UMBRIA IGT



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This wine is dedicated to Maria Grazia Tambroni, the mother of the present owner of the winery, who bought the estate in 1997 together with her husband Livio Patrizi. The grapes used to brew this wine are 100% Sangiovese, and grow in the estate's most prized red vineyard. Harvest takes place in mid-September, with a careful selection of the best bunches to ensure a limited production of the highest quality.

**NAME OF THE VINEYARD:** Ponticello (lower area)

**TYPE OF SOIL:** The vineyard is one of the lowest plots of the estate, located at 110 metres above sea level, near the river. The soil is characterised by the presence of alluvial sediments and pebbles and faces south/south-west.

**GRAPE VARIETY:** 100% Sangiovese

**VINIFICATION, MATURATION, BOTTLE-AGEING:** First produced in 2019, this rosé is a recent addition to our wine selection. The wine is first placed in stainless steel tanks, where ethanol fermentation takes place for about 1 month, at a controlled temperature of 14° to 15°C. Once vinification is complete, the wine is left on the fine lees to develop its scents for over 2 months. A further 2 months of bottle-ageing completes the process.

**SENSORY EVALUATION:** This wine greets with a sweet, cupric bouquet, and then surprises with a refined palate of zesty freshness and chalky sapidity, for a gustatory experience of great impact.

**FOOD PAIRING:** Perfect for aperitivo (great match with fresh cheese) and fish or vegetable courses. Also excellent with savory pies and stuffed pizza.