

### MARIAVITTORIA&OTTAVIA 2021 ORGANIC ANCESTRAL ROSE

Sangiovese rosè "sur lie" with a subtle and persistent perlage. It has a complex and intriguing aromatic profile with fermented, fruity and bread crust notes wrapped in an elegant spice.

### PRODUCTION AREA

VINCI - TUSCANY

### GROWING SEASON

The meteorological trend of 2021 was characterized by a particularly rainy winter which gave an excellent starting water supply. The first Sangiovese sprouts appeared between late March and early April with a slight delay compared to the 2020 vintage; from the second half of April, a sharp drop in temperatures with intense frost phenomena created problems especially for the red grapes and therefore primarily for Sangiovese, which then only partially reacted by producing new buds and moderate growth at the start of the season. From the month of May, with the arrival of heat, the vine reacted with a beautiful development of the shoots and an excellent flowering, in a tendentially dry climate. The presence of important winter water reserves has postponed possible water stress to the second half of July, allowing a good growth of the grapes and therefore respecting our harvest times. The harvest of the white varieties of the sparkling wine bases began in the second half of August, the first week of September for Vermentino and in the middle of the month the Sangiovese, Colorino and finally Cabernet Sauvignon grapes. A production of 15% less than the previous year, an excellent vintage from a qualitative point of view with a good aromatic complement and an excellent polyphenolic concentration

# TASTING NOTES

Soft pink color. The nose has an aromatic, complex and intriguing profile, with fruity fermentative notes. Peach, citrus and bread crust wrapped in an elegant spiciness. In the mouth it is decidedly fresh and mineral, with good acidity and a surprising length.

## **GRAPES VARIETY**

Sangiovese.

### VINIFICATION

Stainless steel 12°C -16°C.

## AGING

One year in bottle.

### **SIZE**

750 ml.

