

# BEVOROSA



<b>APELLATION</b>	DOC Maremma Toscana
<b>REGION / COUNTRY</b>	Tuscany / Italy
<b>ESTATE</b>	Il Tesoro
<b>PRODUCTION ZONE</b>	Valpiana, Massa Marittima (Alta Maremma)
<b>GRAPE VARIETIES</b>	Sangiovese (100%)
<b>ALTITUDE</b>	140/160 m A.S.L.
<b>VINTAGE</b>	2023
<b>WINEMAKING</b>	Soft pressing, cold static clarification, fermentation at controlled temperature (approx. 15°C) in stainless steel tanks.
<b>AGING</b>	6 months of ageing in stainless steel tanks on its fine lees, with frequent batonnages.
<b>BOTTLE FORMAT</b>	0,750 Lt. / 1,5 Lt.
<b>PACKAGING FORMAT</b>	Cartons of 3 and 6 bottles (0.750 liters), single magnum carton (1.5 liters).
<b>VITICULTURE / HARVEST</b>	The year 2023 was one of the hottest years in recent history, with temperatures almost always above average. Frequent spring rains put a strain on the plants' health status. The summer, characterised by several heat peaks, was followed by a warm and rainless early autumn, which allowed a grape harvest with the right timing. The complex phytosanitary situation at the beginning of the season reduced production per hectare, a reduction that nevertheless benefited the overall quality of the wines of the vintage.
<b>ALCOHOL CONTENT</b>	12,5 % alcohol by volume (%Vol.)
<b>VISUAL NOTES</b>	Elegant and tenuos pink colour.
<b>OLFACTORY SENSATIONS</b>	Very varietal, with harmonious alternation of flowers and fruits.
<b>TASTE SENSATIONS</b>	Decisive mouth entry with surprising volume, followed by a pleasant freshness. Savory and intense with a full and persistent finish.
<b>PAIRINGS</b>	Delicate ham (Parma or San Daniele ham), bresaola (air-dried salted beef). Fresh cheese.