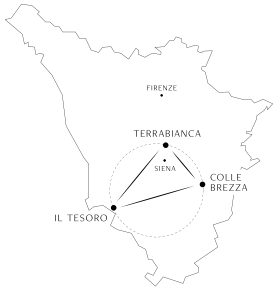
BEVOROSA



APELLATION	DOC Maremma Toscana
REGION / COUNTRY	Tuscany / Italy
ESTATE	Il Tesoro
PRODUCTION ZONE	Valpiana, Massa Marittima (Alta Maremma)
GRAPE VARIETIES	Sangiovese (100%)
ALTITUDE	140/160 m A.S.L.
VINTAGE	2024
WINEMAKING	Soft pressing, cold static clarification, fermentation at controlled temperature (approx. 15°C) in stainless steel tanks.
AGING	6 months of ageing in stainless steel tanks on its fine lees, with frequent batonnages.
BOTTLE FORMAT	0,750 Lt. / 1,5 Lt.
PACKAGING FORMAT	Cartons of 3 and 6 bottles (0.750 liters), single magnum carton (1.5 liters).
VITICULTURE / HARVEST	The 2024 grape harvest was characterised by a fairly balanced start to the season, with decidedly abundant rainfall compared to the seasonal average, normal temperatures, and favourable temperature fluctuations until the first half of July. From the second half of July onwards, on the other hand, the strong heat, both day and night, put a strain on the vines, which nevertheless reacted very well thanks to the abundant water reserves. September and October, characterised by abundant rainfall, prolonged the ripening and harvesting times. A vintage with generous yields, balanced in terms of alcohol and phenolic ripening.
ALCOHOL CONTENT	12,5 % alcohol by volume (%Vol.)
VISUAL NOTES	Elegant and tenuos pink colour.
OLFACTORY SENSATIONS	Very varietal, with harmonious alternation of flowers and fruits.
TASTE SENSATIONS	Decisive mouth entry with surprising volume, followed by a pleasant freshness. Savory and intense with a full and persistent finish.
PAIRINGS	Delicate ham (Parma or San Daniele ham), bresaola (air-dried salted beef). Fresh cheese.

ARILLO IN TERRABIANCA

ARILLO IN TERRABIANCA SOCIETÀ AGRICOLA S.R.L.
LOC. SAN FEDELE A PATERNO 53017 RADDA IN CHIANTI (SIENA) TOSCANA ITALY
TEL. +39 0577/54029 INFO@ARILLOINTERRABIANCA.COM ARILLOINTERRABIANCA.COM