

VINTAGE 2024

GROTTOLO

Montecucco DOC Rosato



A fresh, savory, and well-rounded rosé. Based on Sangiovese, enriched by the softness of Montepulciano and the lively character of Ciliegiole, this wine is captivating and truly distinctive.

GRAPES

70% Sangiovese,
15% Ciliegiole,
15% Montepulciano

COLOUR

Shimmering pink

ALCOHOL

12.5%

Grottole is grown in vineyards lying at 300 metres' elevation enjoying various aspects, planted in fractured *macigno* sandstone and limestone-marl clays. The harvested clusters are given a gentle pressing and the must immediately drawn off and fermented at low temperatures in stainless steel in order to preserve the crisp, varietal aromas of the grapes. The wine rests a minimum of three months in steel tanks to naturally gravity-settle. It was bottled on 16 February 2024.

Winter was dry, but heavy rains arrived from late spring through early summer, followed by hot, breezy conditions. From mid-August through all of September, cool temperatures and frequent rain slowed the ripening process. A generous grape crop made possible careful quality-selection in the cellar, so that overall high fruit quality yielded a wine that exhibited remarkable crispness and drinkability.

“Its bouquet boasts lovely notes of fresh red berry and medicinal herbs, and a palate supported by tangy aromatics and a velvet-smooth texture.”

Giovanni Puccioni, Winemaker
Luca Marrone, Chief Winemaker

