

CORTEROSA SYRAH ROSATO IGT TOSCANA

THE WINE

"Corterosa" is a rosé wine produced with 100% Syrah grapes. The harvest of the grapes intended for our rosé is done when the grapes have a fairly high acidity and a potential alcohol content of around 13% Vol, thus favouring the typical aromas of the variety over the structure. The operations carried out are all concentrated on maintaining the fruit and freshness that characterize this wine. After bottling, the wine ages for another 3 months in the bottle before selling.

ANNUAL PRODUCTION

1500 bottles depending on the year.

THE NAME

"Corterosa" is a combination of "rosa" meaning rosé and the last part of the name "Badicorte", the place where our cellar is located and where we produced a rosé from Syrah grapes for the first time.

The "court" was the castle of the Lombard king "Lupone" who had established himself in this place. Subsequently, an abbey (Badia) was built there, where we imagined a rosé from Syrah grapes was also produced.

TASTING

Pink colored wine with bright notes, on the nose there are aromas of fresh fruit which are well linked to a delicate note of spices mixed with pink pepper. It enters the mouth fresh and vibrant. Good acidity accompanies the entire tasting. Suitable for fish or white meat dishes.





Name: Corterosa

Classification: Syrah *IGT* Toscana

Origin: Marciano della Chiana - Toscana - Italy

Vineyard exposition: 1,5 Ha North & 2,5 West

Vineyard dimension: 4 Hectares about

High: 310 msl about

Grapes: Syrah 100%

Age of the Vineyard: 9 years the oldest
Nursing System: Cordone Speronato

Soil Type: 35% Clay/ 30% silt/8% Structure/other

Harvesting: August

Vinification: Spontaneous fermentation in stainless steel tanks

with temperature control. Aging in steel tanks and

bottle for about 3 months before selling

Alcohol: 2023 – 13 % vol.

Total production: 1500 Bottles

Drinking temperature: 10°C - 11°C

