



VINI BIOLOGICI
SGALY[®]
Naturali Sensazioni

ROSA DI CUMA

MARCHE
Indicazione Geografica Protetta
ROSATO
2021

This wine is the result of a long and careful white vinification of fine red grapes. Due to its natural characteristics, it lends itself to be an excellent aperitif and an elegant companion to seafood and white meat dishes.

Best served at 12 – 14 ° C



Solo dalle nostre uve biologiche,
raccolte e selezionate a mano

Technical card

Wine

Name:	Rosa Cuma
Origin of the name:	From white vinification process of black grapes and from the area of Archaeological interest in the hamlet of Monterinaldo, "Cuma", which faces SGALY vineyard.
Denomination:	Marche Rosè I.G.P. (label guaranteeing Geographical Area of Origin)
Year of production:	2021
Grapes:	Sangiovese 70% - Merlot 30%
Production potential:	5.000 bottles
Area of origin:	Monte Rinaldo e Ortezzano, territories of "MARCA FERMANA" (FM)

Soil

Physical / Chemical features:	Clay / Limestone
Position:	Hilly
Altitude:	300 metres above the sea level
Aspect:	Sangiovese: South-West Merlot: East

Vineyards

Age:	Sangiovese: from 17 to 24 years - Merlot: 20 years
Vineyard farm system:	Espalier
Vineyard farm form:	Spurred cordon
Measurement:	Variable from 3 x 1,5 to 3 x 1,1
Surface area:	Ha 2,5
Yield:	Sangiovese Q.li 90 - Merlot Q.li 70
Harvest time:	Sangiovese: last ten days of September – Merlot: from ten to twenty of September

Grapes:	ORGANIC FARMING CERTIFIED GRAPES
Thinning:	Not conducted
Selection:	Manual for every bunch of grapes, during the harvest
Harvest:	Manual in 200-250 kg bins

Wine making:	Destalking, and, with the aid of a heat exchanger, cooling to the temperature of 6°C, maceration at the same temperature in a temperature-controlled steel fermentation vat. Tapping of grape must after approximately 48 hours and static clarification. Slow fermentation at the temperature of 13 degrees for more than 4 weeks. Racking and aging "sur lie" for at least 2 months.
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Stabilization:	Static cooling in a special container and filtering at 0.45 micron
Refining:	In bottles in an air-conditioned room for not less than 2 months
Packaging:	In scatole da 6 bottiglie su pallets da 90 scatole.

Main analytical parameters:

Alcohol	15 % vol.
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