



PICCINI®

MEMÖRO

VINO ROSATO ITALIA

Type : Rose

Grapes : 40 % Negroamaro, 30% Nero d'Avola , 20% Montepulciano, 10% Merlot del Veneto

Alcohol content: 13 %

Denomination: Vino d'Italia

Wine maker: Antonella Conti

Production area: Puglia / Sicilia / Abruzzo / Veneto

MEMÖRO was born in 2011 as a challenge that Piccini Family took to create a wine as an Italian icon. The ambition was to create a wine that would not only taste Italian, but would *feel* Italian: a wine born from the land of Italy, bringing together different grapes varieties, wine making techniques and four different origins symbolized by the compass rose on the label.

In 2013, Memöro family becomes complete with the creation of Memöro Rosato.

While Negroamaro is being produced by de-stemming the fruit , with overnight skin contact and pressing the juice right off the skins, the other three varieties are all obtained with the saignée method.

After each of the Montepulciano, Nero d'Avola and Merlot have been de-stemmed and spent 72 hours in contact with the skins at controlled temperature, with no fermentation, we *saignée* approximately 20% of the tank volumes. This provides us with red juice that has just a hint of ripe red wine essence while still remaining light and refreshing. This juice is settled and racked to a new tank and cold-fermented just like a white wine, resulting in a full-flavoured rose with a crisp character.

Employing both methods to create Memöro Rosato enables us to broaden the wine, while keeping it fresh and well balanced.

The final blend is being made in our premises in Castellina in Chianti prior to bottling. We pay special attention to storing the delicate rose components for the blend , by monitoring constantly the temperature maintained at 15°C.

Tasting notes: Light, fresh and bright, displaying aromas of raspberry, red currant and delicate wild mint notes. Good palate weight, with ripe flavours of strawberry, raspberry and red cherry. Well balanced and clean finish.

Food pairing: A versatile wine enjoyable at 12°C., great as an aperitif or with summer light meals, poultry or flavourful fish.



Piccini srl – Loc. Piazzole, 53011, Castellina in Chianti (SI) – Italy

Tel. +39 0577 54011 Fax. +39 0577 743013 info@tenutepiccini.it www.tenutepiccini.it