

TRENTHAM

La La Famiglia

## 2010 Sangiovese Rosé

*We have produced a select range of wines from Italian varieties which have been grown on the Estate – these wines celebrate our Irish and Italian heritage influencing our grape growing and winemaking – celebrating a "Love for Life".*

### The Grapes

Sangiovese is the most planted grape variety in Italy and produces diverse styles of wine ranging from Chianti through to full bodied super Tuscans. The grape is part of Italy's history dating back to the Roman Empire. The name Sangiovese translates to "blood of jove", the Roman Jupiter (Roman mythology). Sangiovese grapes generally produce medium bodied soft wines with sweet berry flavours and fine tannins.

### The Vintage

The 2009 / 2010 growing season was warm and dry with drought conditions prevailing. Early warm weather triggered bud burst to occur two weeks earlier than usual and this trend continued throughout the growing period. Harvest of the Sangiovese grapes for this wine occurred early in February. The warm and dry weather allowed the grapes to mature evenly without any disease pressure. This resulted in juice with a diverse range of natural fruit flavours.

### The Winemaking

Harvest occurred during the night. Upon arrival at the winery the grapes were crushed into the press and then left to skin contact for two hours. This process occurs so that the red pigments from the skin can be extracted into the grape juice. The juice was checked regularly and when the colour perfect, the must was pressed (skins, seeds and pulp separated from juice). The juice was then cold settled, raked and warmed for ferment. The juice was inoculated with a yeast strain selected to enhance the natural fruit flavours. Post ferment the wine was stabilized, blended, filtered and left to mature in tank before bottling in January 2011.

### The Wine

With dark salmon colour and aromas of strawberry and rose petal; this wine is well balanced, crisp and fresh.

### Analysis

Alcohol:	13.0%
Acid:	5.5 g/l
pH:	3.45
Sweetness:	Dry

### The Food

Enjoy this Sangiovese chilled slightly while young and fresh. This wine will go well with a pre-dinner antipasto plate, seafood or Asian food.

