



Belvento

Velarosa
Toscana IGT

REGION

Tuscany

VARIETY

100% Grenache



I VINI DEL MARE
BELVENTO

Grenache: the fourth most cultivated grape variety in the world. A vine that, in the sunny and windy lands of Maremma, reaches ideal maturity for the production of full-bodied, sapid rosé wines, with a great aromatic complexity. The grapes are harvested in early September. After a careful selection in the vineyard conducted strictly by hand, the grapes arrive at the winery in small 15kg crates and then undergo a second sorting by hand, performed on special conveyor belts. The grapes undergo a brief maceration on the skins and a soft pressing. The must is then poured into a stainless steel tank where fermentation takes place at a controlled temperature of 16°C.

TASTING NOTES

The color is soft pink, onion skin. On the nose it reveals an elegant bouquet of acacia flowers and wisteria, with hints of raspberry, pomegranate and orange. Balsamic hints and bursts of Mediterranean aromas can also be detected.

The taste is fresh, sapid, pleasantly fruity, balsamic and fragrant, with a nicely saline finish.

FOOD PAIRINGS

Perfect match with raw fish and salads or with strong flavors as anchovy and olives.