



# Rosato Syrah

Toscana IGT



Italy > Tuscany > Maremma > Riotorto

**Variety**  
100% Syrah



## Terroir

Medium density clay with sea fossil residue. Organically farmed. Single vineyard.



## Winemaking

*Winemaker:*

*Giuseppe Brancatelli*

*Consulting oenologist Graziana Grassini* Temperature controlled fermentation in stainless steel tanks for 15-20 days. Spontaneous malolactic fermentation at the end of alcoholic fermentation.



## Production

600 cases



*Az. Ag. Brancatelli*

The azienda's bottling of a Syrah rose speaks both to the favor estate owner Giuseppe Brancatelli lavishes on his Syrah vineyard and his spirited hospitality and desire to satisfy every guest to the agriturismo. Winter and spring here can be cold and damp – perfect weather for his bold red wines. Summer boldly brings long, hot days and the need for a refreshing and brightly acidic wine.

This is rose with character, derived from the intense complexity of Syrah. Scant skin contact develops the jewel-like color; ripe, red fruit fills the mouth. The finish is rich and lingering.

## FOOD PAIRING

If you can't sip Brancatelli Rosato Syrah by Giuseppe's pool – then definitely plan on a few bottles for your next backyard barbecue. Refreshing by itself and a great companion for grilled foods ranging from burgers to chicken; mild cheeses and cured meats.



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*Personally selected, hand-harvested wines  
from the best family vineyards.*