



Arteliquida

**ARTELIQUIDA
ROSATO**
IGT TOSCANA
ROSÉ WINE

GRAPE VARIETIES 50% Sangiovese, 50% Malvasia Nera
Production Area: Tenuta di Montechiaro - Siena
Alcohol: 12.5% Vol.

VINEYARDS A selection from Poggio ai Tordi, Le Fonti, and La Scuola vineyards.

SOIL Medium-textured clay-sandy soil of Pliocene origin, rich in sands and marine fossils.

VINIFICATION & AGEING

Hand-harvested into small crates, followed by immediate destemming and soft pressing.

The must undergoes a cold cryomaceration on the skins for 12 hours using dry ice to preserve aromatic complexity and freshness.

This is followed by salasso (saignée method) and a 10-day fermentation in stainless steel tanks, where the wine also completes its maturation on fine lees.

TASTING NOTES

Appearance: A brilliant onion-skin pink.

Nose: Intense and refined, with aromas of pink grapefruit, pomegranate, lavender, rose, strawberry, and cinnamon.

Palate: Perfectly balanced, sapid and persistent, with a varietal note of orange zest.

Serving temperature: 12°C

FOOD PAIRING

This rosé combines the structure of Sangiovese with the aromatic charm of Malvasia Nera, offering body, freshness, and a distinctive minerality typical of the Sienese hills.

Perfect with pistachio-studded mortadella, caprese salad, burrata pizza, cacciucco (Tuscan seafood stew), Chianina carpaccio, or Catalan-style lobster.



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MONTE CHIARO
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