



Tenuta Marino, Speranza Rosé 2021

Marche, Italy



PRODUCER

“Speranza” is the name given to the first wine produced by Tenuta Marino. It was with hopes of realizing the dream and potential of both the vineyard and the lives of the Marino family. They set out in 2018 to produce quality wine in a new endeavor in life when moving to Monterado, a small town on the Adriatic coast in Central Italy.

VINEYARDS

The 20+ year old vines have a density of 4,000 vines per hectare, producing between 6-8 tons per hectare, depending on the season. The grapes are sourced on their 4-hectare parcel at 100 meters elevation, with predominantly calcareous clay soils mixed with Adriatic silt and sand. Common to the region, Sangiovese, which thrives in the warmth of the low-lying hills in which the vineyard resides, was the natural choice for this rosé.

VINTAGE

The 2021 season was much like the 2020 season, in which we did not produce a rosé due to extremely hot and dry conditions. With minimal rain falling from April until harvest,

VINIFICATION

After decanting, the must fermented for 10-15 days in stainless steel tanks at 16-18 degrees. The wine then rested on lees for 6 months before being bottled, where it remained for five months before release.

Grape Varieties:	Sangiovese Grosso, Merlot
Winemaker:	TBC
Closure:	Cork
ABV:	12.5%
Acidity:	6.94 g/l
Residual Sugar:	TBC
Case Size:	6x75cl
Certification:	TBC

TASTING NOTES

Aromas of red fruits, especially cherry and pomegranate. On the palate, the wine is smooth and balanced, bursting with freshness and rounded out by fruity and floral notes. Its dry salinity makes it perfect for aperitivo, fish, poultry and light pastas.