

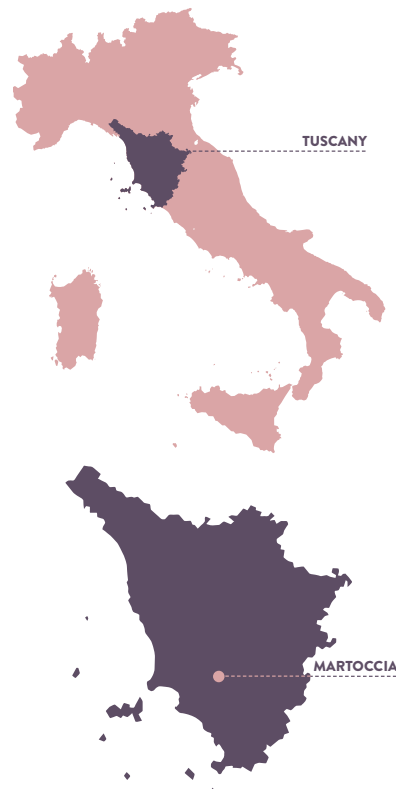


MARTOCCIA ROSATO

MONTALCINO
TUSCANY, ITALY

100% SANGIOVESE

WINEMAKER:	Luca Brunelli & Marco Ciacci
ESTABLISHED:	1993
AGE OF VINES:	4–6 years
SOIL TYPE:	Calcareous Clay
ELEVATION:	150 Meters
FARMING:	Sustainable
HARVEST:	9/20
ALCOHOL:	12%
FERMENTATION:	Stainless Steel
AGING:	None
BARREL:	N/A
FINE/FILTER:	Crossflow
TOTAL SULFUR:	6 mg/l



ABOUT THE VINEYARDS

On Montalcino's sun-drenched southwest slopes, Martoccia's vines dig deep into mineral-rich, stony soil where water flows easily through the vineyard. The vines catch the full arc of the sun's journey across the mountain and are protected from cold northern winds. The grapes grown here produce powerful, elemental wines with a vibrancy that reflects the timeless landscape where it was born. To the north, vines enjoy cool breezes in water-kissed medium-textured, clay-infused soils. This microclimate is particularly important to Martoccia during hotter years, where these

grapes provide freshness that tempers ripeness with grace. Meanwhile, atop Cinigiano's sunny, wind-swept hill, Sangiovese, Merlot, and Colorino grapes bask under a dance of light and air, producing wines with a soul-stirring warmth. With only 5,000 carefully selected Sangiovese buds per hectare, each vine produces fruit grown to express purity, precision, and restraint.

ABOUT THE WINE

Playfully nicknamed "One Night Stand," because rests overnight with the skins. The color? That depends entirely on when the winemaker—or, as they like to say, the "cellar

man"—decides to roll out of bed the next morning. Grown at 150 meters above sea level in calcium-rich clay soils, only the finest pre-harvest Sangiovese grapes are chosen for this playful and elegant rosato. Fermented and aged in stainless steel to lock in its lively freshness, the wine rests in bottle for three months to perfect its balance.

This wine teases with aromas of wild strawberry, quince, and a zesty citrus twist. It's fresh, fun, and endlessly drinkable—an ideal companion for aperitivos. Pair it with light fish dishes, crisp salads, earthy mushrooms, tomato-based pastas, or creamy, fresh cheeses.

On a chain of hills between Siena to the north and Monte Amiata to the south lies the medieval town of Montalcino, famous for Brunello di Montalcino. The Brunelli family has called this place home for generations. After a brief stint in the city in the 1960s, following hard times in the Italian agricultural sector, Mauro Brunelli and Anna Savini returned to their ancestral home and farm. With just three hectares of farm, they laid the foundation for wine production. In the 1990s, under the guidance of their son Luca, the family produced their first wines.

Today, the Brunelli farm has 25 hectares, 15 of which are vineyards. Six hectares are registered as DOCG Brunello de Montalcino. Martoccia is committed to low-yield vineyard cultivation. The vineyards yield quantities far below the 80 hundred kilograms expected by production specifications to ensure the highest quality grapes for their wines.

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