



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Miralý Rosé Toscana IGT

Pale pink in color, the palate is striking with notes of crisp berries, wild strawberry and red currant as well as citrusy hints. Full, delicious palate with zesty acidity and earthy minerality, progressing into a long-lived finish. Overall, Miralý is an elegant yet intriguing rosé.

"We are committed to crafting wines that perfectly express the local terroir."

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**Wine exported to:** USA

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## Most recent awards

**VINOUS:** 91

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## Winemaking and Aging

|                         |  |
|-------------------------|--|
| Grape Varieties:        | A blend of about equal parts Sangiovese and Syrah and about 10% Vermentino |
| Fermentation container: | Stainless steel  |
| Type of yeast:          | Selected yeast   |
| Maceration technique:   | Battonage  |
| Aging containers:       | Stainless steel  |
| Aging before bottling:  | 3 months   |
| Aging in bottle:        | 45 days  |
| Closure:                | Cork   |



## Vineyard

|                                       |  |
|---------------------------------------|--|
| Organic:                              | Sustainable  |
| Vineyard location:                    | The Montecchio and Manzano areas of Cortona, Tuscany |
| Soil composition:                     | Clay and rock  |
| Vine training:                        | Guyot  |
| Altitude:                             | 886 feet (270 meters) above sea level                |
| Vine density:                         | 5,000-8,000 vines/ha                                 |
| Total yearly production (in bottles): | 70,000   |



## Tasting Notes and Food Pairings

|                      |  |
|----------------------|--|
| Tasting notes:       | Pale pink in color, the palate is striking with notes of crisp berries, wild strawberry and red currant as well as citrusy hints. Full, delicious palate with zesty acidity and earthy minerality, progressing into a long-lived finish. Overall, Miralý is an elegant yet intriguing rosé |
| Serving temperature: | Best served at 10-12 °C (46.4-50 °F).  |
| Food pairings:       | Pairs beautifully with summertime fare such as salads, cheeses, and vegetarian pastas and cold rice dishes. It is equally delicious with fish and shellfish, with stuffed or baked pastas in tomato sauce. Finally, the adventuresome should try it with pizza                             |
| Aging potential:     | Up to 4 years  |
| Alcohol:             | 12.5%  |
| Winemaker:           | Davide Del Cero  |