



**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

**WINE ENTHUSIAST:** 90

**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