

ROSATO



ROSE WINE I.G.T. SANGIOVESE

Typical Geographical Indication

GEOGRAFIC POSITION

Siena

SOIL TYPE

Stratified sandstones

GRAPE VARIETY

Sangiovese 100%

WINE-MAKING

Stainless steel tanks

AGEING

7 months in steel tanks

REFINEMENT

1 months in bottle

AGEING POTENTIAL

3 years

ALCOHOLIC CONTENT

13% vol.

SERVING TEMPERATURE

12-13 °C

ACCOMPANIES

Perfect match for vegetable or fish risotto with shellfish. Excellent as an aperitif.

Small red fruits, currants, strawberry and a citrus note are the calling card of a rosé wine, fresh in the mouth that is distinguished by moderate savoriness followed by a fruity bouquet confirming the sincerity of the olfactory range. The great balance of this wine is sealed by a not excessive alcohol note. Ideal for late summer afternoons bathed in the golden light of sunset.