



# ROSATO

Denomination	Rosato Toscana I.G.T.
Grape variety	100% Sangiovese
Vineyards	Vineyards are situated in the Chianti area on medium-height hillsides with excellent exposure. Vines are planted in a moderately compact soil.
Vinification	Handmade harvesting, collecting and keeping in storage grapes with carbon snow. Vinification at low temperature (max 27 ° C) with maceration on the skins for a few hours, racking and end of fermentation without contact with the skins.
Ageing	Three months in steel vats with fine lees.
Refinement	A brief period in steel vats before bottling in the spring following the harvest.
Storage	The wine will keep up to 2 years.
Color	Medium cherry pink, intriguing, bright and full.
Fragrance	The nose is distinguished by the notes of candy with berries, strawberries and raspberries on an elegantly floral background of red rose and rosehip.
Taste	When tasted, it conquers with its fruity character, enlivened by flavor and freshness that make it particularly pleasant to the sip. Long fruity and mineral finish.
Serving temperature	12°C
Serving suggestion	Perfect as an aperitif and ideal when paired with typical Tuscan appetizers based on cold cuts and crostini, fish and shellfish appetizers, first courses with meat sauce, as well as second courses of white meats and fish soups.
Availability	In 0.75 litre bottles