

Rosato I.G.T Toscana

Classification: Rosato I.G.T Toscana

Grapes: Sangiovese, Canaiolo

Production area: Marcialla

Production technology: Short maceration of the skins and soft pressing, vinification in bianco, ("in white"-without maceration of the skins) in stainless steel tanks at a controlled temperature of about 18°C.

Maturation: Aged on the lees for about 4 months in stainless steel tanks.

Tasting notes: Intense bright pink with ruby reflections. Bouquet of small red fruits, ripe cherries, blackberries and raspberries. Fresh and balanced taste, persistent, with a lively hint of aromaticity.

Pairings: Fish and white meat dishes.

Serving temperature: 8-10°C

