

ROSATO 2016

Appellation: DOC Maremma Toscana

Vintage: 2016

Number of bottles produced: 3400

Bottling period: February 2017

Grape Variety: Sangiovese, Canaiolo, Alicante

Fermentation: A controlled temperature not above 18°C, 64° F

Maceration: 8 hours

Alcohol content: 13.50% Vol

Area of Production: Colli di Marsiliana, winery's vineyards

Average Altitude: 90-100 mt

Soil type: Clay based, medium-textured

Grape yield: 8 tons/hectare.

Plant density: 5000 vines/ha

Tasting notes

A pale pink, pale salmon color. Nose of cherries and berries with hints of white floral aromas. Excellent acidity enhances its freshness.

Food pairing

Ideal as an aperitif with cured meats and crostini, as well as with white meat, fish dishes, including fish soups such as bouillabaisse.

