

## ROSATO 2022 IGT

**Grapes:** 100% sangiovese

**Vinification:** soft pressing, static decanting and temperature controlled during the fermentation.

**Contact with the lees:** 4 months

**Bottle aging:** more than 2 months

**Alcohol content:** 12,5 % Vol.

**Ideal service temperature:** 12 °C

**Color:** bright, light pink with cherry reflections.

**Aroma characteristics:** clear hints of fresh fruit, marasca cherry and raspberry, pleasantly accompanied by subtle nuances of floral flower.

**Flavor:** The taste is rotund, sapid and crisp, with elegant finish. Well-balanced between roundness and fresh acidity.

**Food Pairings:** excellent with cheese, fresh first courses and cold cuts, as well as vegetables based dishes.

**Quantity of bottles produced:** 2.800

