



TOSCA ROSÉ

Category: Rosato di Toscana I.G.T.

Production zone: Township of Montepulciano

Grape Blend: Sangiovese 100%

Training system: Guyot

Yield: 7-8 tons per hectare

Vinification: The Sangiovese grapes are picked at the very beginning of their final ripeness. The grapes are crushed and the skins remain in contact with the juice for about 2-3 hours. Then the must is pressed and the skins are discarded. Vinification happens at controlled temperatures. The wine remains five months in stainless steel tank, of which at least one on the fine sediment.

Recommended Pairing: To be enjoyed as a pleasant aperitif or an accompaniment to entrées, delicate first course dishes, white meats, flavourful fish dishes such as grilled shrimp or salmon but also Thai food, mild and medium-aged cheeses, cold cuts.

Serving temperature: 12-14 °C

Number of bottle produced: 4.000