

Il Sangiosé

IGT TOSCANA ROSATO



A fresh rosé produced from grapes harvested when they are perfectly ripe, allowing to obtain a harmonious wine.

VINIFICATION

The bunches of Sangiovese are harvested by hand. The grapes are destemmed and selected through a vibrating sorting table, then maceration is carried out in a stainless-steel tank until the colour has reached the desired intensity and shade. At this point, racking is carried out and fermentation at 18° C starts. At the end of fermentation, the coarsest lees are removed with a pouring-off and a refinement on the light lees begins with daily batonnage until January. The wine is bottled in February without carrying out any clarifications; the wine is only filtered.

TASTING NOTES

Characteristic colour with copper reflections.

The nose is floral with hints of apricot.

On the palate it is characterised by a marked minerality and freshness.

PAIRINGS

Excellent with all kinds of appetisers, first courses and fish soups; Tuscan soups and any vegetable dish. It is also ideal paired with quick snacks.