

ROSA DEI VENTI

Marche Rosato Igt



As pink as a rose petal. Light and crisp.
It is a "Rosè" in colour as well as scent.
Flavour is fresh and dry.

Grape variety:

Sangiovese 100%.

Production and harvest:

production per plant 2,5 -3 kg, early
harvest in the second half of August.

Vinification and fermentation:

vinification in white, juice remains in
contact with the skins giving a pinkish
colour. Thermo-controlled fermentation.

Recommended pairing:

"when red is too much and white is not
enough". Excellent as aperitif and with
fish stew.

Serving temperature 12°C.

Bottle: 0,750 lt