

# ROS'ARIA

Rosato I.G.T.

## *Analyzing*

*Production area:* Casa al Vento, Gaiole in Chianti (Siena)

*Grape Variety:* 100% Sangiovese

*Altitude:* 456m. above sea level

*Production method:* cordone speronato

*Grape harvest:* by hand - third week of September

*Fermentation:* maceration at a low temperature for a few hours followed by fermentation at 20°C without skins.

*Alcohol content:* 13% vol.

## *Tasting*

A clear pinky coloured wine, you will notice aromas of cherries and pomegranate, set against a rosy scent. Upon tasting you will notice a slight acidic tone which binds the palate nicely.

*Serving temperature:* between 10°C and 12°C

*Ideal with:* aperitivo, starters and grilled vegetables.

