



CANTINA  
' I VINI DI  
MAREMMA '  
Società Agricola Cooperativa

# Albarese

## ROSÈ

DOC MAREMMA TOSCANA



**GRAPE VARIETY:** Sangiovese

**YIELD PER HECTAR:** 80 ql.

**GRAPE YIELD - WINE:** 70%

**WINEMAKING:** Destalking, soft pressing, short contact with the grape skins, static cold settling of the must, fermentation at controlled temperature for 25-30 days.

**AGING:** On the yeasts for three months.

**COLOUR:** Bright pink salmon.

**PERFUME:** Intense, with floral nuances.

**FLAVOR:** Ingering, firmly structured, fresh, round and lingering.

**SERVING TEMPERATURE:** 12/14°C

[WWW.IVINIDIMAREMMA.IT](http://WWW.IVINIDIMAREMMA.IT)