



ALBARESE

ROSÉ

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.

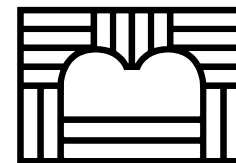
PERFUME: Intense, with floral nuances.

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

SERVING TEMPERATURE: 12/14°C

CANTINA
'I VINI DI
MAREMMA'

Società Agricola Cooperativa



ALBA
RESE

www.ivinidimaremma.it