



ALBARESE

ROSATO

BIOLOGICO

DOC MAREMMA TOSCANA

AREA OF PRODUCTION: Coastal territory of Maremma

GRAPES: Ciliegiolo

VINIFICATION: Gentle pressing of whole bunches, cold stabilisation of the must, fermentation at controlled temperature in stainless steel.

AGEING: Three months on the lees in cement vats and at least two months in the bottle.

COLOUR: Bright cherry pink.

AROMA: Floral with notes of rose and white cherry blossom.

TASTE: Rich in pulp, in the classic style of Tuscan rosés, fresh on the palate, it elegantly combines floral and ripe fruit notes with a pleasant and expressive finish.

SERVING TEMPERATURE: 10/12°C

FOOD & WINE: A very versatile wine it goes well with fish dishes, vegetarian dishes, fresh cheeses, dishes of Asian cuisine and white meats;

STORAGE: In cool, dry places away from light. Perfect to drink immediately, but also in the two years following the harvest.

