



BAG IN BOX ROSATO

AVAILABLE IN 5 AND 10 LITER SIZES

AREA OF PRODUCTION: Maremma Hill District.

GRAPES: Sangiovese

VINIFICATION & AGING: Gentle pressing of whole bunches, cold stabilisation of the must, fermentation at controlled temperature and four months on lees in stainless steel tank.

COLOUR: Bright pink.

AROMA: Clean, fruity with notes of raspberry and flowers.

TASTE: Fresh, balanced, good persistence of fruit and a pleasant mineral finish.

SERVING TEMPERATURE: 10/12°C. The bag can be removed from the box and cooled in the fridge.

FOOD & WINE: It pairs with mediterranean antipasti, vegetarian dishes, baked fish, white meats, fresh and medium-aged cheeses.

STORAGE: In cool, dry places away from light. To drink within 1 month, when opened and to keep no later than 1 year after purchase.

