



## TRAMONTO DI MAREMMA

# ROSATO

## TOSCANA IGT

**AREA OF PRODUCTION:** Maremma Hill District.

**GRAPES:** Sangiovese

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

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

**COLOUR:** Bright salmon pink.

**AROMA:** Intense, delicate floral scents and a hint of fruit.

**TASTE:** Fresh, ripe red fruit and a refined minerality.

**SERVING TEMPERATURE:** 10/12°C

**FOOD & WINE:** A very versatile wine, ideal as an aperitif, it goes well with fish dishes, salads, cooked vegetables, risottos, white meats, charcuterie, fresh and medium-aged cheeses.

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

