

MARTOCCIA

ROSÉ wine

Production Area: Montalcino

Variety of the grapes: Sangiovese

Soil: Medium mixture with remarkable skeleton presence.

Altitude : 250 m above sea level

Harvest period: First half of September

Vinification: Selection of Sangiovese grapes suited for Rosé production and vinified with white wines method After the fermentation in steel, the ageing continues in stainless steel tanks until bottling.

Bottle ageing: 3 months

Tasting notes : intense and brilliant pink.

Predominant notes of yellow-paste fruit with citrus notes in the finish. It is characterized by freshness and a pleasant roundness.

Food paring : Ideal with fish and salad dishes but also with soups and mushrooms. Match also with tomato pasta and fresh cheeses.

Serve at 10 ° -12 ° C.

