



ROSATO ORGANIC



History: this organic wine is made with high quality grapes, grown in some of the finest vineyards of Apulia.

Appellation: Puglia IGT

Vintage: 2022

Type: organic

Grape Varieties: 100% Sangiovese

Wine-making Technique: Pressing and destemming of the bunches taking care not to break the integrity of the grapes. Subsequent alcoholic fermentation in stainless steel at a controlled temperature of 14/16 degrees.

ANALYTICAL DATA

Alcohol: 12% Vol.

Residual sugar: 6 g/l

Acidity: 6 g/l

ORGANOLEPTIC EXAM

Colour: pale pink

Aroma: slightly fruity, raspberry

Taste: harmonious, fresh, pleasantly fruity

FOOD MATCHING

Seafood dishes, crab and summer salads, pizza, mozzarella di bufala, tomatoes stuffed with rice

Available both natural cork and screwcap