

IGT DI TOSCANA

PETALI, BIOLOGICAL ROSÉ



Grapes:

100% Sangiovese

Exposition - Altitude:

South-West - 300 mt. above sea level.

Soil:

Hilly neutral clay, rich in gravel and pebbles (Alberese and Galestro).

Vinification:

Manual harvest in 20 kg. crates. Cold maceration with contact between skins and must for few hours.

Separation and decantation of the must and slow fermentation at low temperature in stainless steel vat.

Bouquet:

Intense coral pink color with purple hues. Pleasantly soft highlights scents of raspberry and wild strawberry, integrated with floral hints. Thanks to the vibrant freshness and flavor this wine is easy to drink.

Serving temperature:

10-11°C

Food pairings:

Appetizers, first courses, second courses of main fish and shellfish, cuts, cheese and sushi.

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