

## ROSATO TOSCANA NEW DAY IGT 2022

Rosato - Tuscany - Indicazione Geografica Tipica **APPELLATION:** 

Figline Valdarno (Firenze) district **AREA OF PRODUCTION:** 

330 m. over the sea HEIGHT:

Medium blending with presence of sand, clay rich of magnesium and calcium SOIL:

Sangiovese VARIETIES:

Beginning of September HARVEST:

Fermentation in Stainless steel VINIFICATION:

**REFINEMENT IN BOTTLES:** 1 month

Soft pink with slight coral mottling. **COLOR:** 

Hints reminiscent of raspberry and cherry, accompanied by floral hints of cyclamen. Fresh and savory in the mouth. **TASTING NOTES:** 

It can accompany fish-based starters and first courses, cheeses that are not too seasoned and white meats. **FOOD MATCHES:** 

**SERVICE TEMPERATURE:** 10-12°C

ALCOHOL: 12 %