



## ROSATO IN ROSA IGT TOSCANA ROSATO

**Rosa in Rosa** is a modern rosé wine, delicate and gentle to enjoy by the glass but its light structure makes it a great food wine too

**Variety:** Merlot – Syrah

**Training system:** cordon and spur pruning

**Yield per hectare:** 80.000 kg/ha

**Soil:** clay and sandy soil

**Harvesting time:** third week of september

**Vinification:** 15 day-vinification in steel vats at controlled temperature of 16° degrees

**Wine ageing:** 5 months in steel vats and further months with fermentation yeasts

**Colour:** onion skin

**Serving temperature:** 12/14 degrees

### Tasting Notes

Principe Rosa shows an onion skin colour and offers aromas of strawberry and cherry. The mouth is fresh with a sweet and tasty finish

### Wine Pairing

Aperitivo, pizza and fresh cheeses