



TENUTA
SAN VITO

ALBEGGIO

TOSCANA
INDICAZIONE GEOGRAFICA TIPICA
ROSATO



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| Classification: | Toscana I.G.T. Rosé |
| Blend: | Sangiovese |
| Harvest: | Beginning of September |
| Vinification: | The grapes are lightly pressed until the desired color is obtained. The must obtained is clarified by decanting to cold and then fermented at low temperatures. After the fermentation, the wine stays in cement containers after which it is bottled in early spring. |
| Sensory Profile: | Pale pink color, on the nose aromas of white flowers combined with notes of citrus and cedar zest. On the palate the entry is fresh and dynamic. A balance of acidity and sweetness makes the wine extremely pleasant and smooth. |
| Serving Suggestion: | Aperitifs in general, dishes based on legumes, white meats and fish soups. |