

ROSÉ ROSÉ WINE

Sangiovese, Merlot

Merlot grapes are macerated during less than 48 hours and then separated from the skins, while the Sangiovese is directly pressed when entering the winery. The musts are then fermented together in fiber glass tanks where they also rest until bottling in March.

Light pink color with a delicate floral nose and mouth. Fresh with good acidity.

