

Cretum Rosato Toscana I.G.T



GRAPE VARIETIES:
100% Sangiovese

GRAPE YIELD PER HECTARE: 80 quintals.

GROWING LOCATION:
Castelnuovo Berardenga (Siena).

CHARACTERISTICS OF THE VINEYARDS:
Hillside vineyard facing south 320 meters above sea level in Chianti area.

WINE-MAKING PROCESS:
Made from Sangiovese grapes from our wine estate located at just a few kilometers from the Crete Senesi area (from which the wine takes its name: Cretum), area particularly vocationed to guarantee acidity and freshness. After a brief period of cold soaking, the must is obtained from a mild pressing of the marc and left to ferment at a low temperature (14°C – 16°) in small stainless steel vats for around 30 days.

ORGANOLEPTIC CHARACTERISTICS:
Pale pink color with 'onion-skin' highlights. Fruity flavor with a note of cherry and strawberry.

ALCOHOL CONTENT:
13% vol.

RECOMMENDED PAIRINGS:
White meat and vegetable pies and, especially, raw fish dishes.

SERVING TEMPERATURE:
12°-14°C.

BOTTLE SIZES AVAILABLE:
Bottle l. 0.75