




ROSATO Vino IGT 2017 0,75l

Dry and fruity rosé from Tuscan Maremma with a fresh finish.
Perfect as aperitif during the summer evenings.

It goes with fish, shellfish and savory. Serve at 8 - 10 °C

Fruity fresh rosé wine with an intense bouquet of wild berryfruit.
Fresh and pure, with a mineral-edged finish.

Origin	Italy
Area of cultivation	Maremma, Tuscany
Production site	Magliano in Toscana
Vineyard	Cantina LaSelva
Eco-auditor	IT-BIO-006
Quality	100% bio, Naturland, Italian agriculture, Bio-Siegel, EU Bio-Logo
Types of grape	Ciliegiolo, Sangiovese
Alcohol [vol. %]	12.5
Residual sugar [g]	1.01
Acid [g/l]	5.2
pH-value	3.32
Vegan	✓
Drink temperature	8°C - 10°C
Storage life	1 - 2 years
Maturation	6 months in steel tanks and at least 1 month in bottle before release
Production volume (bottles)	15,000
Awards	
Bar code	 *8018759001829*