

PocoRosso 2017

This wine was born from the desire to offer a summer wine, keeping intact all of the characteristics of our Sangiovese. From our enological “slip” was born a new product, an IGT Rosso Toscano instead of a Toscana Rosato, because it doesn’t have a pinkish color but a “poco rosso” one.



Total production:

1500 bottles

Bottled:

February 2018

Blend:

100% Sangiovese.

Fermentation:

With peels, 8 hours.

Permanence on yeast:

15 days.

Aging:

No.

Organoleptic examination

A fresh and energetic wine with a light red cherry color.

The nose is herbaceous, with hints of tomato and almond.

It allows Sangiovese to be a partner also during the hottest months; so it describes the decisive nature of the vineyard varietal, even if it is kept at low temperatures

Thanks to its fresh young quality this wine is ideal to pair with light simple foods like seafood and shellfish but also rich salads and other simple dishes.

Food pairings: