**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.

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