

ALESSANDRO BERSELLI

Signature Collection

TOSCANA ROSÉ I.G.T.

Grape Varietals: 100% Syrah.

Average age of the vines: 15-18 years.

Soil: clay.

Harvest Period: 2025.

Vinification: pre-fermentation cold maceration for a few hours. Very gentle pressing followed by controlled fermentation at low temperature. Aged on fine lees for 4 months in stainless steel.

Alcohol Content: 12% by vol.

Residual Sugar: 1,6 grams per litre.

Color: very pale and bright pink with peach hues.

Aroma: very intense and elegant notes of red forest berries with floral nuances.

Palate: full and fresh, very harmonious and well-balanced with a long savory finish.

Food Suggestions: ideal as an aperitif or paired with sushi and shellfish. Also suitable with vegetarian first courses and white fish.

Serving Temperature: 10-12 °C / 50-53 °F.

